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PRESERVATION and PROLONGATION
of LIFE itself.

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THE FAMILY RECEIPT-BOOK.

Mock Venison Pasty.

AFTER boning a small rump of beef, part of a sirloin, or a loin or shoulder of mutton—but beef is to be preferred—beat the flesh very well with a rolling-pin. Then rub five pounds of this meat with two ounces of moist sugar, and let it remain twenty-four hours; after which, wipe it clean off, or wash it away with a glass of red port, and season it high with pepper, pounded nutmeg, and salt. Lay it in the crust, and cover the meat with clarified butter. Having put on the top crust, bake it just as much as venison. At the same time, set the bones in the oven with barely enough water to cover them; which will produce a little good gravy, to put into the pasty when drawn.

Bologna Sausages, as made in France.

TAKE four pounds of lean buttock of beef; and, having cut it in pieces, put into it a pound of diced suet, with the same quantity of diced bacon. Season with all-spice, pepper, bay-salt, and saltpetre, adding a little powder of bay leaves. Then, well mixing the whole together, tie them up in skins about the thickness of the wrist, dry them in the same manner as tongues, and eat them without boiling.

Excellent Keeping Gravy.

BURN an ounce of butter in a frying-pan; always taking care to do it at such a distance from the fire, that while the flour is

strewing into the butter, it may become brown, but not black. Put to it two pounds of coarse lean beef, a quart of water, half a pint of either red or white wine, three anchovies, two shallots, a little white pepper, a few cloves, and a bit of mace, with three or four mushrooms or pickled walnuts. After letting the whole stew gently about an hour, it may be strained for use, when it will keep for several days, and is proper for any savory dish.

German Method of Clarifying and Preserving Fresh Butter.

THIS valuable article is the original communication of an ingenious traveller, who resided some years at Vienna; we shall, therefore, give it in his own words—"The great advantage of clarified butter," says this gentleman, "is but little known in England. Nothing is equal to it, for most culinary purposes: it is excellent for frying; and peculiarly serviceable for general use in long sea-voyages, where no fresh butter is to be had, and salt butter so greatly assists the pernicious effects of other salt provisions. Indeed, even with the best fresh butter, it is impossible to fry to any perfection of crispness; there being always some serosity, to bar that desideratum: while this purified butter is equal to the best virgin oils of Florence, Aix, or Lucca, for frying in perfection. How it comes to pass, that we, who are reproached by foreigners with having only one sauce, that of butter, for

vegetables, fish, flesh, and fowl, should be unacquainted with the best method of preserving it sweet and pure, is really wonderful; at Vienna, and in many other parts of Germany, it is sold in all the shops. The best is purified at the dairies, during the cheapest season, and sent to market in barrels and tubs. The method of clarifying it is this—They set a large clean copper vessel on a trivet, over a charcoal fire; and put in their new butter, before it has taken any ill taste, but not in large portions at a time. With the quantity of about fifty pounds, a large onion, peeled and cut crossway, is thrown in. The whole is now closely watched, and kept skimming the moment it begins to boil; the fire being then slackened, so that it may only simmer for five minutes: after which, if it cannot be suddenly removed, the fire is immediately extinguished. The onion being taken out, the butter is left standing a little, till every impurity sink to the bottom; as all that has not risen to the skimmer never fails doing. They have, ready to receive it, either large tin cannisters, stone jars, or wooden vessels made air-tight, holding about fifty pounds each; in which, while yet liquid, it is poured off, and closely covered up for use. This butter should be constantly taken out, as it is wanted, with a wooden spoon; neither the hand, nor any metal, being ever suffered to touch it.”

Queen Elizabeth's Cordial Electuary.

Boil a pint of the best honey; and, having carefully taken off all the scum, put into the clarified liquid a bundle of hyssop which has been well bruised previously to tying it up, and let them boil together till the honey tastes strongly of the hyssop. Then strain out the honey very hard; and, put-

ting into it a quarter of an ounce each of powdered liquorice root and anniseed, half that quantity of pulverized elecampane and angelica roots, and one pennyweight each of finely beaten pepper and ginger, let the whole boil together a short time, being well stirred all the while. After which, pour it into a gallipot, or small jar, and continue stirring till it is quite cold. Keep it covered up, for use; and, whenever troubled with straitness at the stomach, or shortness of breath, take some of the electuary on a bruised stick of liquorice, which will speedily afford relief. This is said to have been Queen Elizabeth's favourite remedy for all oppression at the stomach, and shortness of breath, with which complaints her majesty had been much afflicted.

Genuine Friar's Balsam.

Put four ounces of sarsaparilla cut in short pieces, two ounces of China roots sliced thin, and an ounce of Virginian snake-weed cut small, with one quart of spirits of wine, in a two-quart bottle. Set it in the sun, or any equal degree of heat, shaking it two or three times a day, till the spirit be tinged of a fine golden yellow. Then clear off the infusion into another bottle: and, putting in eight ounces of gum guaiacum, set it in the sun, or other similar heat; shaking it very often, till all the gum be dissolved, except dregs, which will generally be about ten or twelve days. It must now be a second time cleared from the dregs; and, having received an ounce of Peruvian balsam, be well shaken, and again placed in the sun for two days: after which, an ounce of balm of gilead being added, it is to be once more shaken together, and finally set in the sun for fourteen days, when it will be quite fit for use, and keep

many years. There were, formerly, scarcely any complaints, either external or internal, for which this admirable balsam was not considered as an effectual remedy. It has, in truth, many virtues, when properly made; but, as a mere vulnerary, for common flesh wounds, the simpler and cheaper balsams, sold under the names of Friar's balsam, Turlington's balsam, and the traumatic balsam of the London Dispensatory, are usually efficacious. Neither of these, however, nor any of the other compound balsams, or restorative drops, formed on the basis of this true Friar's balsam, are so well adapted for internal use; and some of them, as commonly manufactured for sale, are quite unfit for any such purpose. The dose of genuine Friar's balsam, for consumptions, or any inward ulcer, &c. is about half a table-spoonful, on a lump of sugar, or in any liquid vehicle, once or twice a day, according to the urgency of the case, using moderate exercise while in the habit of taking it. In any soreness of the stomach, and for some coughs, twenty or thirty drops occasionally taken, often give compleat relief; and, in almost every weakness or debility, they may be advantageously resorted to, as well as by persons afflicted with scorbutic complaints, and other taints or impurities of the blood.

Excellent Lozenges for the Heartburn.

TAKE calcined oyster-shells, as found on the sea-coast, where they are so blanched by time as to appear, both within and without, of the whiteness of mother-of-pearl; dry them well by the fire, and then beat and sift them as fine as possible. In half a pound of this powder, mix half a pound of loaf sugar well beaten and sifted; and wet it with a spoonful or two of milk and water, so

as to form a very stiff paste. Then mould the whole into neat lozenges, of any form or size, and bake them very dry in so slack an oven as not to discolour them; this will be the best effected, after every thing else is drawn. These lozenges so effectually destroy that acidity in the stomach which causes this complaint, as not only to prevent the disagreeable sensation it occasions, but greatly to promote digestion. Their power in neutralizing acids may be easily tried, by dissolving one of them in a glass of the sharpest vinegar.

Potted Cheshire Cheese.

TAKE a pound and a half of Cheshire cheese, and mix it in a marble mortar, with a quarter of a pound of the best fresh butter; adding, by degrees, while beating them together, a glass of mountain, or other rich and sweet wine, with a quarter of an ounce of mace, beaten and sifted so as not to be discernible. When the whole is extremely well mixed, it must be pressed down hard into a gallipot or small jar, covered over with melted butter, and kept in a cool place. A slice of this is considered, by many persons, as far superior to the richest cream cheese.

A delicious Orange Pudding.

GRATE the rind of two Seville oranges; and beat it, in a marble mortar, with half a pound of fine fresh butter, the same quantity of loaf sugar, and the yolks of sixteen eggs, till the whole mass become of an even colour. Then pour it into a baking dish lined with puff paste.

Persian Meat Cakes.

STRIP the fat and sinews from the flesh of a leg of mutton; and beat it well, in a

marble mortar, with pepper, salt, and juice of onions or garlic, or with sweet herbs, according to your taste. Make the meat thus prepared into flat cakes, and keep them pressed between two dishes for twelve hours; then fry them with butter, in which they are to be served up.

Broth without Meat.

Boil a small quantity of ketchup in very thin gruel, with a few strewed leaves of parsley, and a little salt. By this method alone, it is said, an ingenious cook long deceived a whole family, who were all fond of weak mutton broth. The fact is, that the mushroom, more than any other vegetable substance, perhaps, approaches the nature and flavour of wholesome animal flesh. Walnut liquor, which is frequently substituted for ketchup, will by no means answer this purpose.

Pickled Sprats resembling Anchovies.

AFTER taking the heads off a quantity of the freshest and largest sprats, salt them a little with common salt, and let them remain till the next morning: then take a barrel, or earthen pot, and put in it a layer of bay-salt, with a little pounded lemon peel and bay leaves, and a layer of sprats; alternately placing a layer of the bay-salt, and another of sprats, till the vessel be filled. It is then to be closely covered up, so that no air can get in; this, if it be a barrel, is usually effected by closing it with pitch. Being placed in a cellar, or other cool place, and the vessel turned upside down once a week, they will in three months be fit for use. Though the flesh of these sprats is certainly not quite so delicious as that of the actual anchovy, the liquor is, for many purposes, almost equally good.

In truth, both fish and liquor, are very generally sold, at most oil shops, for the real anchovy.

Irish Usquebaugh, as made at Paris.

Put into a large glass or stone bottle, three pints of brandy; half an ounce each of saffron, liquorice, jujubes, and raisins of the sun; and a quarter of an ounce each of coriander seeds, and cinnamon. Then melt a pound and a half of sugar in a quart of water, put it to the rest, and let the whole infuse three weeks; after which time, pour off the clear liquor. This is an excellent cordial, and much esteemed by the Parisians, to whom it was originally introduced by a celebrated general officer in the Irish brigade.

Salmagundi.

By this name is now chiefly known what was formerly called a cold hash, or sallad-magundy, afterwards corrupted into Solomon Gundy, as if it were the christian and surnames of the original contriver. Salmagundi is thus made—Chop very small the breast of a turkey, or fowl, either boiled or roasted, or even a piece of fine white roasted veal; next chop, in like manner, but each article kept separate, the lean of dressed ham, a few washed and boned anchovies, a handful of parsley, the yolks of four boiled eggs, the whites of the same, a small quantity of capers, a few shallots, some fine green pickled cucumbers or French beans, and a little boiled beet-root. Then rub over with butter a china bason or saucer, and fix it downwards in the centre of the dish; placing round it, in separate divisions, or rings, all the various articles: first, for example, a ring of shred parsley, next, a ring of yolks of eggs; then, of whites; and,

afterwards, at pleasure, of ham, fowl, pickles, &c. till the bason or saucer be covered. The rim of the dish may be garnished with a few slices of lemon, and any thing ornamented placed in the centre. Pickled herrings were formerly a chief ingredient in salmagundi; but they are now seldom used for this purpose, having very properly yielded to the superior delicacy of the anchovy.

Decoction of the Beards of Leeks, for the Stone and Gravel.

Cut off a large handful of the beards of leeks; and put them in a pot or pipkin with two quarts of water, covered closely up, where they are to be kept simmering till the liquor is reduced to a quart. It is then to be poured off; and drank every morning, noon, and evening, about the third part of a pint each time. Half the quantity, or less, may be sufficient for children, according to their respective ages, and the violence of the disease. The most desperate condition of this painful disorder has frequently been cured, by this seemingly simple remedy, in little more than a month. It is best to keep making it fresh every two or three days; which, indeed, is the case with most other vegetable decoctions.

Instant Relief for a Pain and Lax State of the Bowels.

TAKE twelve drops of laudanum, in half a gill of spirituous cinnamon-water; or, if that cannot be immediately had, in the best brandy. This will seldom fail to give instant relief; but, where it does so happen, may be repeated in about an hour.

Macaroni Cordial.

This favourite French *liqueur* is very little known in England. The secret of

making it is, even in France, confined to a very few persons. We have, however, with great difficulty, obtained the genuine receipt, which is as follows—Infuse, for fourteen days, in nine pints of brandy, one pound of bitter almonds, beaten with a small quantity of Bohemian or Spanish angelica root; shaking, frequently, the vessel which contains all these ingredients. At the expiration of this time, place the whole contents in a cucurbit; and, distilling, in *balneo mariæ*, five pints of spirit thus impregnated with the flavour of the almonds and angelica, make a syrup with five pounds of sugar, two quarts of eau de mille fleurs, and three quarts of common distilled water. This being mixed with the spirits, add thirty drops of the essence of lemons; after which, filtre it through blotting paper. This operation is readily performed; and the liquor, having once passed through, becomes a delicious cordial, of the most brilliant clearness; charming, at the same time, both the taste and sight.

Oxford Puddings.

TAKE a quarter of a pound each of grated stale bread, picked currants, finely shred suet, and moist sugar; mix them together, and grate in a good quantity of nutmeg and lemon peel: then break two eggs into the mass, and stir the whole well together. Divide it into five parts, tie each in a separate cloth, and let them boil half an hour.

The true Daffy's Elixir.

THE popular medicine sold under this name is differently made by different venders. The following, however, is considered as the genuine receipt for making it—Take five ounces of anniseeds, three ounces of fennel seeds, four ounces of par-

sley seeds, six ounces of Spanish liquorice, five ounces of sena, one ounces of rhubarb, three ounces of elecampane root, seven ounces of jalap, twenty-one drams of saffron, six ounces of manna, two pounds of raisins, a quarter of an ounce of cochineal, and two gallons of brandy. Stone the raisins, slice the roots, and bruise the jalap. Then mix the whole together; and, after letting them stand close covered for fifteen days, strain out the elixir. So favourite a remedy has Daffy's elixir been, for all cholicky pains, during the last hundred years, that many families have been enriched by it's preparation and sale; few of whom, there is reason to believe, have used half the ingredients above enumerated. The cheap stuff commonly sold as Daffy's elixir, is little more than an infusion of anniseeds, liquorice, and jalap, in the coarsest and most fiery malt spirit, lowered with common water.

Fine French Bread.

IN France, bread is made of many different descriptions, while in England we have scarcely any other sorts than the common wheaten or white, and the ordinary household or brown bread. French bread is, indeed, to be had in London, and other populous places, where there are eminent bakers; but it is seldom well made, and it's use chiefly confined to the breakfast table, where it is far from general. The following is one of the best methods of making it; and few persons there are, who would not always greatly prefer such French bread to any bread made in the common way, though attended by very little more trouble or expence. Take half a peck of the finest flour; and, having well sifted it into the kneading trough, form a

central cavity, into which strain about half a pint each of warm milk and the choicest yeast, mixing some of the surrounding flour, so as to form a light sponge. Then, having covered it well up with a linen and a flannel cloth, place it before the fire to rise for about three quarters of an hour; and, having warmed a pint and a half of milk with half a pint of water, a quarter of a pound of fresh butter, a spoonful of powdered loaf sugar, and a little salt, knead it to a proper consistence, and place it again over the fire for the same time as before. After once more kneading it, and again placing it to rise, form the dough into loaves, bricks, or rolls, of any shape or size, lay them on tin plates; set them before the fire to rise for about twenty minutes; and, having baked them in a quick oven, let them be rasped while hot. Some persons, with butter, &c. put in an egg, leaving out half the white. This fine French bread will be found a less expensive luxury than any other article of food which is at all so considered, and greatly adds to the pleasurable comfort of a meal, or any repast.

Excellent Ketchup, which will keep good more than Twenty Years.

TAKE two gallons of stale strong beer, or ale, the stronger and staler the better; a pound of anchovies, washed and cleansed from the guts; half an ounce each of mace and cloves; a quarter of an ounce of pepper; six large races of ginger; a pound of shallots; and two quarts, or more, of flap mushrooms, well rubbed and picked. Boil all these over a slow fire one hour; then strain the liquor through a flannel bag, and let it stand till quite cold, when it must be bottled and stopped very

close, with cork and bladder, or leather. One spoonful of this fine ketchup to a pint of melted butter, gives such admirable taste and colour, as a fish-sauce, that it is by many persons preferred to even the best Indian soy.

Dutch Method of dressing a Jowl of Salmon.

SCALE and wash clean a jowl of salmon; and, having put a kettle with a little water on the fire, lay the salmon on the fish-plate, and place it in the kettle. Season with salt, sliced onions, and bunches of thyme, sweet basil, and parsley: then, having boiled some vinegar in a stewpan, pour it hot over the whole; and, when done, make a sauce with butter, flour and water, a very little vinegar and nutmeg, a few anchovies, and a few picked shrimps. Put the sauce on the salmon, and serve it up hot, as the first dish.

A very rich Twelfth Cake.

PUT into seven pounds of fine flour, two pounds and a half of fresh butter, and seven pounds of nicely picked and cleansed currants with two large nutmegs, half an ounce of mace, a quarter of an ounce of cloves, and a pound of loaf sugar, all finely beaten and grated; sixteen eggs, leaving out four whites; and a pint and a half of the best yeast. Warm as much cream as will wet this mass, and pour mountain wine to make it as thick as batter; beat, grossly, a pound of almonds, with mountain and orange flower water, and put in a pound and a half of candied orange, lemon, and citron peel. Mix the whole well together; and put the cake into a hoop with paste under it, to save the bottom while it is baking.

Fine Iceing for Twelfth Cake.

TAKE the whites of five eggs, whipped up to a froth, and put to them a pound of double-refined sugar powdered and sifted, and three spoonfuls of orange-flower water. Beat it up all the time the cake is in the oven; and, the moment it comes out, ice over the top with the spoon. Some also put into the iceing a grain of amber-grease, but that perfume is too powerful for many tastes. A little lemon juice is often used instead of the orange-flower water.

Infallible Remedy for the Ague.

MIX a quarter of an ounce each of finely powdered Peruvian bark, grains of paradise, and long pepper, in a quarter of a pound of treacle; of which mixture, take a third part immediately as the cold fit commences, washing it down with half a quartern of the best French brandy. As the cold fit goes off, and the fever approaches, take a second third part, with the like quantity of brandy; and, on the following morning, fasting, swallow the remainder, and the same quantity of brandy as before. This excellent electuary, which is said never to fail, perfectly cured the present writer, when a boy, after being most grievously afflicted for the greater part of four years, having almost every fit accompanied by delirium, and during which time innumerable other remedies had been tried in vain. The person from whom it was obtained, declared that he had cured many hundred persons, and never met with but a single instance where the three doses did not immediately effect a cure, and even then a second three compleatly prevailed. To children under nine years of age, only half the above quantities must be given.

Bayley's Patent Cakes for Liquid Blacking.

THIS blacking has been the source of an ample fortune to the patentee, the celebrated Mr. Bayley, of Cockspur Street, Charing Cross, whose exclusive right is now expired. It is made, according to the specification in the patent-office, with one part of the gummous juice which issues from the shrub called goat's thorn, during the months of June, July, and August; four parts of river-water; two parts of neat's foot, or some other softening and lubricating oil; two parts of superfine ivory black; two parts of a deep blue colour, prepared from iron and copper; and four parts of brown sugar-candy. The water is then evaporated, till the composition become of a proper consistence, when it is formed into cakes of such a size as to produce, when dissolved in hot water, a pint of liquid blacking.

German Method of blackening Leather.

TAKE two pounds of the bark of elder, and the same quantity of the filings of rust of iron; steep them in two gallons of river water, and put them in a cask or earthen vessel closely stopped. After it has thus stood two months, put to the liquid, when well pressed out, a pound of powdered nut galls, and a quarter of a pound of copperas: and then, after stirring it over a good fire, press out the liquid, with which the leather is to be three or four times brushed over, when it becomes of an excellent and most durable black.

A curious and useful Glue.

TAKE an ounce of isinglass, beat it to shreds, and put it into a pint of brandy; when gradually dissolved, which it soon is

with a gentle heat, strain the solution through a piece of fine muslin, and this glue will be obtained, which is to be kept in a glass closely stopped. On being dissolved, in a moderate heat, it is thin, transparent, and almost limpid. When used in the manner of common glue, it joins together the parts of wood stronger than the wood itself is united; so that the pieces thus joined will break in any other part sooner than where they are glued together. It is also remarkable that, if saw-dust, or powdered wood, be made into a ball with this glue, the ball will prove solid and elastic; so that it may be turned, and used as a bowl, without breaking. As the glue thus made with brandy will keep long without corrupting, it is by no means an improper form to preserve isinglass ready dissolved, for fining wines and other purposes. Another use of this curious glue is, that of it's serving excellently for taking off impressions of medals or coins: thus, if a little of it when melted, be poured thinly on a new guinea, &c. so as to cover the whole surface of the piece, and suffered so to remain a day or two, till it become thoroughly dry, it will appear hard, and transparent, like a piece of Muscovy glass, with the impression of the guinea in intaglio, as it is denominated, on one side, and in relievo on the other. This glue dries into a very strong, tough, and transparent substance; not easily damaged by any thing but aqueous moisture, which would soon dissolve it. This last reason renders it unfit for any use where it would be much exposed to wet or damp air. Common glue, dissolved with linseed oil, is admirably calculated to stand the weather; a secret little known by those who would be most benefited by it's adoption.

Norfolk Milk Punch.

STEEP the thin parings of seven lemons, and as many Seville oranges, in a pint of brandy, for three days. Then squeeze all the juice of these oranges and lemons into the brandy; and add three pints of rum, three pints more of brandy, and six pints of water. Grate a nutmeg into two quarts of milk; and, having made it boiling hot, pour it into the above ingredients, carefully keeping the whole well stirred till completely mixed: then add two pounds of fine loaf sugar, which must also be well stirred. Let the punch thus made stand twelve hours, then strain it through a flannel bag till it appear perfectly bright. It may, probably, require to be three or four times strained; according to the fineness or coarseness of the sugar, and other circumstances. When quite clear, this charming liquor is immediately fit to drink; or will keep, if bottled, any length of time, and in all climates.

Best Brunswick Sausages.

TAKE five pounds of prime lean of pork, the same quantity each of pig's flair and liver, and half a pound of the best bacon: let the pork and lean of the bacon be chopped fine, but the flair and bacon fat should be diced, or cut in square pieces of about a quarter of an inch each. Season with two ounces of common salt, an ounce of ground long pepper, and half an ounce of finely ground saltpetre; with a shallot or two, more or less, according to the taste, minced very small: a little dried and sifted marjoram, and winter savory, may also be added, where such flavour is desired. Mix the whole together, with a quart of strong mild ale, in a deep pan; and let it stand a day or two, till the ale be

well absorbed. Then procure some large skin, or gut of the ox, and fill them with this meat; leaving sufficient room to allow for the enlargement by boiling. If smoking the sausages be preferred, they should be so cured while raw. They must be kept in a dry place; and, if wanted to be preserved any length of time, they should be occasionally examined, and wiped over with a clean cloth slightly wetted in the best sweet oil.

An Incomparable Fumigation, or Vapour, for a Sore Throat.

TAKE a pint of vinegar, and an ounce of myrrh; boil them well together about half an hour, and then pour the liquid into a bason. Place over the bason the large part of a funnel which fits it; and, the small end being taken into the mouth of the patient, the fume will be inhaled, and descend to the throat. It must be used as hot as it can possibly be borne; and should be renewed every quarter of an hour, till a cure is effected. This excellent remedy will seldom or never fail, if resolutely persisted in, only for a day or two, and sometimes a very few hours, in the most dangerous state of either an inflammatory or putrid sore throat, or even a quinsy.

Dr. Fuller's Vapour for a Quinsy.

TAKE powdered pepper, an ounce; milk, a quart; and boil them to a pint and a half. Put the whole into a glass bottle with a small neck, and let the vapour be received as hot as can be endured with open mouth. "This euporistin," says that learned physician, "more powerfully than any gargle whatsoever, attenuates, melts down, and draws forth, tough phlegm; which, by obstructing the glands and spongy flesh, and hindering the free pas-

sage of blood and humours through them, occasioned the inflammation and tumour: and, therefore, it more effectually takes off this perilous distemper than any of them." This, it is to be remarked, is only recommended for a quinsy. It affords good professional authority, however, for the preferable use of such vapourous inhaleds over common gargles and other medicines, in dangerous complaints of the throat, lungs, &c.

Superlative Orange Wine.

To ten gallons of water, put twenty-eight pounds of loaf sugar, and the whites of six eggs. Boil them together for three quarters of an hour, keeping the liquor well scummed all the time, and then pour it hot into a tub or large pan, over the peels of fifty Seville oranges. When it is nearly cold, take three spoonfuls of yeast, spread on a piece of toasted-bread, and put in the liquor, to make it ferment. After it has stood two or three days, pour it from the peels into the cask, with a gallon of orange juice; which takes about a hundred and twenty Seville oranges. Let it remain in the cask till it has done hissing, when the fermentation will have ceased. Endeavour to proportion the size of the cask to the quantity; as it must be kept filled, so as to work out at the bung-hole. When the fermentation is over, draw off as much of the wine as will admit one quart of brandy for every five gallons of wine. It will be fit to bottle off, or drink from the cask, in four or five months. This wine, if carefully made, according to these plain directions, will be found exquisitely delicious; and, were it to be kept four or five years, would far surpass most of the best foreign wines, as they are usually sold in England.

Brighton Hunting Beef.

This admirable article affords a most excellent standing dish, to eat with tea in the morning, and for Sandwiches, side dishes, &c. as well as for the peculiar purpose from which it has derived its name. The genuine method of curing this famous beef, hitherto confined to a few private families, chiefly at Brighthelmstone, and in the neighbouring country, is as follows—Take a fine round of beef—of about twenty-five pounds weight, for example—let it lay in spring water two hours; then drain it, and rub in well two or three ounces of saltpetre, according as the salting may be required. It is thus to remain twenty-four hours; during which period, the saltpetre must be three or four times well rubbed in. Then add a pound of common salt; a little more, or less, as the degree of saltiness may be desired; this, also, is to be well rubbed in three or four times during the next twenty-four hours; after which are to be added, a quarter of a pound of ground allspice, two ounces of ground white pepper, and one ounce of finely powdered long pepper. In the brine thus made, let the beef remain ten days; rubbing it well, twice a day, during that time, and turning it once daily. It is now to be taken out; washed in spring water; and placed on a stand, in a deep pan, large enough to contain the beef, with a space of about two inches left all round. In this pan must be poured about two quarts of water, which will cover the bottom to some depth. A quarter of a pound of beef suet, chopped very small, is next to be strewed over the top of the beef, which should rather be under the level of the brim of the pan; then make a thin crust of flour and water to cover the pan, put it into an

oven hot enough for bread, and bake it four hours. When taken from the oven, and the crust removed, pour over some of the liquor in which it was baked, to carry off the spice, pepper, and suet. Then put it by, till cold, when it may be served up. The liquor should be carefully saved, as it will be found an excellent substitute for gravy in made dishes, and will keep a great length of time. The pickle will also serve for tongues, &c. Before putting this beef into the oven, it should be tied tightly round, with tape or packthread, to preserve it's form.

Genuine Syrup of Capillaire, as made in France.

TAKE an ounce of maidenhair, put it in a kettle of boiling water; and instantly slackening the fire, leave it infusing, for at least two hours, on the warm embers. Then, passing it through the sieve, pour it into a syrup which has been already prepared in the following manner—Put a pound of finely powdered loaf sugar into a saucepan, with a quarter of a pint of water; scum it carefully as it boils, and continue the boiling and scumming, till it appears that, on wetting two fingers, first in cold water, then in the liquid, and instantly again in cold water, the sugar which adhered to the fingers breaks cleanly off. The decoction of maidenhair is now to be poured in; and, after being well mixed with the syrup, but not suffered to boil, must be poured into a closely covered earthen vessel, placed in hot ashes, and so remain for about three days. It will be known that the process is completed, by finding that, when a little of the syrup is taken on one finger, rubbed against the next, and the two are gently expanded, the thread formed between them is sufficiently tenacious not readily to break. The syrup

being then made, is to be immediately bottled; but the bottles must not be closed with cork and bladder till it is entirely cold. This is the genuine French method. Our English capillaire-makers take a shorter way, and find it a thriving trade. They merely boil up about a pint of orange-flower water in a gallon of common syrup, sometimes coloured with saffron, &c. according to fancy, which is sold as syrup of capillaire, the French name for the maidenhair plant or moss, though not a single particle of that fine pectoral herb ever enters into the composition. This, though a great absurdity, is the less a crime in England, since it is here seldom used medicinally; and the orange-flower syrup, as it ought to be called, makes a very pleasant and delicate liquor, on being simply mixed with spring water. Our dealers, however, will not hastily part with the merchantable name of capillaire: for they constantly paste labels printed in the French language on their bottles, asserting it, with the same contempt of truth, to be actually made at Montpellier; where, as a fine balsamic syrup, for the numerous valetudinarians who resort to that salubrious part of France, the genuine capillaire syrup first acquired it's very great reputation.

Fine Red Ink.

BOIL four ounces of best raspings of Brazil-wood, and one ounce each of crystals of tartar and powdered alum, in a quart of the clearest river-water, till half the fluid be evaporated. While it is yet sufficiently warm, dissolve in it an ounce each of double-refined sugar, and the whitest gum arabic. This fine ink is said to preserve its lively red hue much longer than any other known preparation for the same pur-

pose. The common red ink, which is certainly far cheaper, and will do very well for most occasions, is made by infusing four ounces of Brazil-wood raspings, with two drams of powdered alum, in a pint each of vinegar and rain-water, for two or three days, and afterwards boiling them over a moderate fire till a third part of the fluid has evaporated. It is then to stand two or three days; and, being filtered through blotting paper, to be preserved in closely corked bottles for use.

Method of Cleaning and Polishing Rusty Steel.

AFTER well oiling the rusty parts of the steel, let it remain two or three days in that state; then wipe it dry with clean rags, and polish with emery or pumice-stone, on hard wood. Frequently, however, a little unslacked lime, finely powdered, will be sufficient, after the oil is cleaned off. Where a very high degree of polish is requisite, it will be most effectually obtained by using a paste composed of finely levigated blood-stone and spirits of wine. Bright bars, however, are admirably cleaned, in a few minutes, by using a small portion of fine corn emery, and afterwards finishing with flour of emery or rotten-stone; all of which may be had at any ironmonger's. This last very simple method will, perhaps, render any other superfluous.

Beef and Veal Stock for Fricassees, Soups, &c.

IN all families where much cooking is required, it is indispensably necessary to have in constant readiness what is denominated, in culinary language, store or stock, without which few of the most delicate made-dishes, &c. can be prepared. This necessary provision, which must be considered as the grand and universal basis of all good cookery, is of two descriptions,

beef and veal, respectively prepared in the following manner. For beef store or stock—Take twenty pounds of coarse lean beef, cut in small pieces, and put it into a pot, or preferably a digestér, with water sufficient to cover it. As it begins to simmer, take particular care to keep it well skimmed. In the mean time, add three or four large onions, a few leeks, well pared carrots and turnips, and a little celery, parsley, and thyme, with other pot-herbs suitable to the desired flavour. Season with salt and ground white pepper; and keep it simmering till the meat become quite tender. Skim it well, strain the liquor through a fine hair sieve, and keep it in a covered pan for use. For the veal store or stock—Take ten or twelve pounds of the coarser parts of veal, such as the leg, neck, &c. to which add about a pound of lean ham, with the addition of the bone where it happens to be at hand. Cut the meat into small pieces, chopping or breaking the bones, and putting the whole into two quarts of water, with herbs, &c. to suit the palate, as directed in the preparation of the beef stock. Let these ingredients simmer till the meat be nearly tender, but the liquid not discoloured, that it may be fit for white soups, &c. then add as much of the beef stock as will cover the veal, which may afterwards be kept simmering half an hour longer. Skim it free from fat, strain it through a sieve, and keep it for use in the same manner as is directed for the beef stock. Thus there are always in complete readiness these excellent assistants of the cook, for the various purposes to which they are applicable. The numerous stocks, formerly called cullises, are in modern cookery judiciously reduced to a very few.

Haricot Mutton.

Cut a loin of mutton into thick chops, dredge a little flour over them, and fry them till they are half done, and of a nice brown colour, in a little butter; then put them into a stewpan, and cover them with gravy. Add an onion, and a turnip, cut in slices, and stew them till the meat be quite tender. Take out the chops, strain the liquor through a sieve, and skim off all the fat. Put a little butter into the stewpan, and thicken it well with flour; keeping it carefully stirred while you add the liquor previously strained, to prevent it's getting into lumps. Then put in the chops, with a glass of white wine, let them stew gently for a quarter of an hour, take the chops out separately, pour the sauce over them, and serve them up hot. A pleasing garnish may be made for this dish, with some boiled carrot or turnip cut in a scoop, and laid alternately round the dish.

Fine Potted Beef.

TAKE four pounds of tender lean beef, and one pound of fine streaky bacon, two ounces of lump sugar, and half an ounce of saltpetre. Let them lay twenty-four hours in a pan, seasoned with a little finely beaten mace, white pepper, and common salt; then cut the meat in small pieces, put it in an earthen pot, with six ounces of butter, and place it over a moderate fire for three hours, stirring it so as to prevent it's burning. It must now be taken out; and, should there be any outward hardness, cut it off, and beat the remainder in a marble mortar; adding a little more mace, pepper, or salt, according to palate, with six ounces of clarified butter gradually mixed in. The whole being pounded exceedingly fine, must be put into pots, press-

ed closely down, covered over with clarified butter, and kept in a dry situation. The convenience of having such articles as potted beef, and other ready dressed keeping provisions, always in the house, is much greater than might be imagined; especially, to such persons as are, by the nature of their professional engagements, frequently obliged to return home, fatigued, at uncertain hours.

Simple but useful Method of Preserving Shrimps for Sauce.

Pick any quantity of the finest shrimps to be procured; add, to every pint of them, a gill of vinegar well impregnated with salt, two or three cloves, and a little Cayenne pepper; put them into small bottles, cork them close, and keep them for use.

A Dutch Baked Pudding.

TAKE two pounds of flour, one pound of butter, melted in half a pint of milk, and a pound of picked currants, eight eggs, and a little grated loaf sugar. Mix the whole together, with two spoonfuls of yeast, and let it stand an hour to rise. An hour will bake it, in a hot oven.

Excellent Instructions for Broiling Beef Steaks.

It is remarkable, that this very common article of wholesome British food, and which every person is supposed capable of dressing, is nevertheless seldom served up in any degree of perfection. The following instructions, it is presumed, will in future prevent the general reproach of what may be denominated simple cookery, so far as relates to a beef steak. From a fine ox rump let each steak be cut three quarters of an inch thick. Be careful the fire is very clear, and the gridiron perfectly clean. When the gridiron is hot, lay on the steaks, and broil them till they just begin to brown,

seasoned with a little pepper and salt. Then turn them; and when the other side is brown, but not more than half done, lay them on a hot dish before the fire, with a slice of butter between every two steaks, and a little more seasoning of pepper and salt. Let them remain in this state two or three minutes; and mincing or shredding a shallot as fine as possible, add two spoonfuls of good gravy, with a little ketchup. Put the steaks again on the fire, after having drained them of their gravy, and keep turning them till they are sufficiently done. Place them, then, on the dish, add the gravy with the shallot, &c. to them, garnish with horse-raddish finely scraped, and serve them up as hot as possible. Where the taste of shallots or ketchup is not approved, either or both may be omitted.

Force-Meat Balls.

TAKE the lean of mutton, veal, or beef; pick off the skin and fat; and, to every pound of meat add two pounds of beef suet. Shred them together very fine with chopped parsley, grated nutmeg, finely powdered mace, a shallot or two, a little marjoram, thyme, sage, and lemon-peel, the yolks of three eggs, and some bread crumbs. Mix them together; season with pepper and salt, an anchovy, or a few oysters, to palate; let the whole be well pounded, in a marble mortar; and put it in a jar for use, covered with a little flour. The hands must be floured when the balls are rolled up; which should be boiled or fried previously to being used, according to the different purposes for which they are wanted.

Mock Hare made with a Bullock's Heart.

WASH the heart of a bullock very clean; cut off the deaf ears; and stuff it with force-

meat, in the same manner as for a hare. Cover the top with paper, or a piece of caul, to keep in the stuffing. Then roast it in an upright position, either with strings or a vertical jack; baste it with milk, adding a small piece of butter; dredge over it, occasionally, a little flour, to give it a coating; and, on its being thoroughly done, put half a pint of red wine to the same quantity of good gravy, with the addition, when heated, of a few lumps of red currant jelly. Pour this hot into the dish; serve it up; and send in with it slices of red currant jelly, placed on a saucer. This excellent mock dish not only has the taste of hare; but is by some persons, even preferred to the reality.

French Method of making and improving the celebrated Hungary Water.

THIS fine scented water, well known by the name of the water of the Queen of Hungary, for whose use it was originally contrived, is generally made with the flowers and leaves of rosemary infused an hour in spirits of wine, and drawn off, by distillation, in a refrigatory. A readier and much improved method, however, has been adopted in France, where it is made without distillation, in the greatest perfection. They take a large handful of the flowers and tender leaves of rosemary, with a few of thyme, lavender, and sage; then, putting all of them into a thick glass bottle, pour in a quart of spirits of wine: afterwards, merely to give it colour, they put in a few pieces of alkanet root; instantly recork the bottle; and shake it briskly, till the water obtains a purple tinge. This water is far preferable to any other Hungary water; and particularly so, if it be placed, for at least a month, exposed on sand or gravel to the heat of the sun.

A fine Balsamic Elixir for confirmed Coughs and Consumptions.

TAKE a pint of the finest old rum, two ounces of balsam of Tolu, an ounce and a half of Strasburgh turpentine, an ounce of powdered extract of Catechu, formerly called Japan earth, and half an ounce each of gum guaicum and balsam of copaiva. Mix them well together in the bottle; and keep it near the fire, closely corked, for ten days, frequently well shaking it during that time. Afterwards let it stand two days to settle, and pour off the clear for use. Half a pint of rum may then be poured over the dregs; and, being treated for twelve days in the same manner as the first, will produce more elixir, and equally good. The dose may be from fifty to a hundred, or even two hundred drops, according to the urgency of the case, taken twice or thrice a day, in a wine glass of water.

Admiral Gascoigne's Tincture of Rhubarb.

TAKE half an ounce each of powdered rhubarb, myrrh, cochineal, and hiera-picra, and put them in a bottle with one quart of the best double-distilled anniseed water. When it has stood four days, it is fit for immediate use; and may be taken, a small wine-glassful at a time, for any pains in the stomach or bowels. In the valuable old manuscript collection from which this is extracted, is the following memorandum—"There is not a better receipt in the world!"

Best India Pickle.

TAKE half a pound of ginger, and soften it by soaking it all night in water; then scrape it, cut it in thin slices, and keep it ready

in a pan with dry salt. At the same time, take a quarter of a pound of garlic, and a handful of shallots, peeled and cut in pieces, with some sliced horse-radish, and let them also remain in salt for three days. Then wash and again salt these articles, leaving them three days longer in salt; after which, once more wash them, and dry them in the sun. Having, in the mean while, picked in pieces some fine cauliflowers, taken celery as far as the white is good without cutting through the stalks, and divided into quarters or rather half quarters, the heart of a white cabbage, with any other proper articles intended to be first pickled, and let them likewise lay three days covered with plenty of salt in a pan, squeeze out all the water, and dry them well in the sun. Put all these ingredients into a stone jar, with two ounces of mustard seed, half an ounce of bruised turmeric, and a little Cayenne and whole long pepper. Then boil two quarts of good vinegar, and pour it hot into the jar, covering it up till next day; when the vinegar is to be poured off, boiled, and returned again hot on the pickles. This may be repeated with advantage, even a third time, on the day following. The jar being filled, is to be kept closely covered up with bladder and white leather, and kept in a dry place. To the pickle thus made, may be added, at pleasure, and as they come in season, when duly prepared by salting and drying, pickling melons peeled thin and cut into the form of Indian mangoes, radishes scraped white but having their green tops left, cucumbers, whole French beans, plumbs, peaches, apples, and onions whole or sliced; in short, almost any thing, except walnuts and red cabbage, which would too greatly interfere with the taste and colour of this most serviceable

family pickles. It will be proper to keep the jar constantly filled by fresh pickles or vinegar.

The Duke of Buckingham's Pudding.

TAKE a pound of finely shred suet, a quarter of a pound of rasins stoned and chopped, two eggs, with a little nutmeg and ginger, and sugar to the palate: tie it close; boil it four hours; and serve it up with melted butter, mountain wine, and sugar.

Tonquin Remedy for the Bite of a Mad Dog, &c.

TAKE of native and factitious cinnabar, levigated as finely as possible, each twenty-four grains; then rub them well together with sixteen grains of musk, till that also is reduced very fine. Give the whole at a single dose, in a small tea-cupful of arrack or brandy, as soon as possible after the bite has been received, and let the party take another dose on the thirtieth day following. Should any symptoms of canine madness have been apparent in the patient, previously to taking this medicine, the second dose must be administered an hour and a half after the first. This is considered in China and the East Indies, as an infallible remedy for that most dreadful of all human maladies, and for which the medicinal science of Europe seems to offer no positive cure. Washing the wound with salt and water, and rubbing it violently at the same time, with a brush; and cutting away or burning with the actual cautery, the surrounding flesh; are two of those expedients at which humanity must shudder, if they be not, after all, sufficiently potential; yet these, or a free use of the mercurial ointment, so as to excite a salivation,

which last seems to have been originally recommended by Tissot, and still holds the first station in modern regular practice, are almost the only methods by which medical men now attempt the cure of hydrophobia. Innumerable prescriptions are given in books, and several medicines advertised for sale; but, it is feared, none of them are to be entirely relied on. In a good collection of miscellaneous manuscript receipts, is one for this dreadful malady, there said "to have been found a never-failing remedy." The singular remedy thus strongly recommended is as follows—Drink, immediately after receiving the bite, a pint of white wine vinegar; and wash the part, well and often, with like vinegar. Next morning, drink another pint of vinegar; and then, having first lost eight ounces of blood, take a large spoonful of the juice of rue: repeating the vinegar, as well as the juice of rue, the two next mornings fasting.

German Cure for a Consumption.

TAKE a pound of pure honey, and let it boil gently in a stewpan; then, having washed, scraped clean, and finely grated with a sharp grater, two large sticks of fresh horse-radish, stir into the honey as much as you possible can. It must remain in a boiling state about five minutes, but stirred so as not to burn; after which, put it into small earthen pots, or a jar, and keep it covered up for use. Two or three table-spoonfuls a day, or more, according to the strength of the patient, and some time persisted in, is said to perform wonders, even where there is a confirmed phthisis pulmonalis, or consumption of the lungs. It is also serviceable in all coughs where the lungs are greatly affected.

A capital Method of obtaining and preserving the fragrant Essences from the fresh Rinds of Citrons, Oranges, Lemons, &c.

HAVING procured as many fresh citrons, or cedraties, by which last name they are usually called at the Italian warehouses, as will supply the stock of essence for which there may be occasion; after, cleaning off or cutting out any impurity or speck in the outer rinds of the fruit, break off a large piece of loaf sugar, and rub the citron on it till all the yellow rind is compleatly absorbed. Those parts of the sugar which are in this manner impregnated with the essence, are from time to time to be cut away with a knife, and deposited in an earthen dish. The whole being thus taken off, the sugared essence is to be closely pressed, and put up in pots; where it is to be squeezed down hard, have a bladder over the paper by which it is covered, and be tied tightly up. It is, then, at any time fit for use, and will keep so many years. Exactly in the same manner, may be obtained and preserved, at the proper seasons, from the fresh fruits, the respective essences of the rinds of Seville or sweet oranges, lemons or limes, bergamots, &c. some of which are often unattainable, in a fresh state, at any price, however desirable the essence may be for many useful purposes. This mode of extracting and preserving these essences is far superior, in many respects, to the common practices of peeling, rasping, or grating off the rind, and afterward mixing it up with powdered sugar, &c.

Carp finely Stewed, with little Trouble or Expence.

TAKE a brace of middling sized carps, and bleed them into a little claret or red port; stirring the wine all the time, to prevent

curdling. When the fish are cleansed and scalded, but not washed, put them into a stewpan, with as much water as will cover them. Throw in a handful of salt, some whole pepper, a bunch of sweet herbs, a large onion, a little horse-radish and lemon peel, with some white wine vinegar, and stew them slowly till enough. Then, taking them up, and setting a cover over them, to some of the liquor in which they were stewed, add two anchovies, a little whole pepper, powdered mace, horse-radish, lemon peel, and a small onion, for sauce. Boil these till the anchovies are dissolved, and then put in the blood and red wine, with two spoonfuls of good gravy. Give them a boil up; strain the liquid; and thickening it with a bit of flour and butter, pour the sauce over the carp. Garnish the dish with slices of lemon, fried sippets of bread, and a few barberries. A little ale or beer, with a small quantity of grated gingerbread, and any thing to colour, if required, may be substituted for the red wine, with very good effect. This is often done in Germany.

Delicate White Sauce for Carp:

TAKE half a pint of cream, an onion or a few shallots, a little lemon peel; and three anchovies. After boiling them up together, put in three ounces of butter, with the yolks of three eggs, and a little elder or white wine vinegar, according to palate; stirring it continually while over the fire, to prevent curdling. This sauce is preferred, by many persons, to that made with red port, or even with claret.

Norfolk Dumplings.

MAKE a good thick batter, in the same manner as for pancakes, but somewhat

stiffer, with half a pint of milk, two eggs, a little salt, and a sufficient quantity of flour. Drop this batter, by small portions at a time, into fast-boiling water, and take care that it continues to boil for two or three minutes, by which time they will be enough done. Drain the dumplings in a sieve, then put them into a dish, and stir some fresh butter into them. If well managed, according to these plain directions, they are exceedingly good, and please most palates.

Curious Method of Roasting a Pig.

THE pig is not to be scalded; but, being drawn and washed, must be spitted with the hair on, and put to the fire, yet not so as to scorch. When it is about a quarter roasted, and the skin appears blistered from the flesh, the hair and skin is to be pulled clean away with the hand, leaving all the fat and flesh perfectly bare. Then, with a knife, the flesh is to be scotched or scored down to the bones, and exceedingly well basted with fresh butter and cream very moderately warm, and dredged plentifully with fine bread crumbs, currants, sugar, and salt mixed up together. Thus basting on dredging, and dredging on basting, must be constantly applied, in turns, till the entire flesh is covered a full inch deep; when, the meat being fully roasted, the pig is to be served up whole, with the usual sauce for a pig roasted in the common way. This is taken from a very old manuscript collection, in which it is stated to be a peculiarly delicious as well as a curious dish.

Manner of Destroying Caterpillars on Gooseberry Bushes, in Scotland.

TAKE any quantity of tobacco water, such as is sold by the snuff manufacturers

for destroying bugs, &c. and mix in every pint about half an ounce of alum. When the alum is dissolved, put the mixture into a vessel sufficiently long and wide to admit being dipped into by a weaver's brush; and, as soon as the leaves of the gooseberry bushes are perceived to be in the least eaten, or even the eggs appear on the leaves, in the veins of the undersides of which they are commonly found in great numbers before the end of May, dip the brush into the prepared liquor, holding it toward the underside of the bush, which must be raised and supported by the hands of another person; when, by drawing one hand gently over the hairs of the brush, the liquor is sprinkled, and thrown in small drops on the leaves; the consequence of which is, that if the eggs are there, they never come forward; and if they have already produced worms, they either die in a minute or two after the liquor touches them, or so sicken as to fall off the bush on giving it a little shake. If, on their thus falling off, they should appear not completely dead, a little boiling water may be thrown on them, but not over the bush, with a watering pot; or they may be bruised with a spade, or earthed over with a hoe. This receipt was communicated to the Highland Society of Scotland by Mr. Henderson of Baldrige Burn, near Dumfermline; who rewarded his ingenuity, and certified that it not only kills such of these caterpillars as are wetted with it, in a very few minutes, but was also found to destroy a kind of green fly which is hurtful to the leaves of plumb and other fruit-trees. "It has," adds this certification, "been very generally known, that the smoke and the juice of tobacco were pernicious to different kinds of insects and worms; but

it has not, so far as we know, been employed in Mr. Henderson's manner; and, as this has the advantage of not hurting either the leaves or the fruit, we consider it as a useful and material improvement." It may be necessary to remark that, if the original juice or essence of the tobacco should be purchased, it will be proper to mix it with four or five times the quantity of water. It is, however, commonly to be had already lowered in about that proportion.

Easy and effectual Cure for Wens.

Put a quantity of salt and water into a saucepan, and boil it for four or five minutes; with which, while tolerably hot, bathe the entire surface of the wen, however large; and continue so to do, even after it is cold. Every time, before applying it, stir up the salt deposited at the bottom of the bason, and incorporate it again with the water. In this manner the wen must be rubbed well over at least ten or twelve times every twenty-four hours; and, frequently in less than a fortnight, a small discharge takes place, without any pain, which a gentle pressure soon assists to empty the whole contents. In particular instances, it is necessary to continue the application several weeks, or even months: but it is said always finally to prevail, where resolutely persisted in, and that without occasioning pain or inconvenience of any kind, there being not the smallest previous notice of the discharge. A person who had, for many years, been an object of attraction in the streets of London, from having a most enormous wen hanging on his neck and breast, being suddenly seen, with astonishment, compleatly divested of it, by a friend of the present

writer, was asked how he had lost it, without the appearance of any scar or other disfigurement; when he declared, that he had been happily relieved of his incumbrance, in a very few months, by simply rubbing it with the old rusty fat and brine of bacon. This undoubted fact may serve as a hint, should the still simpler preparation of salt and water ever seem likely to prove insufficiently powerful.

Delicate Rice Cheesecakes.

Boil a quarter of a pound of rice in about three pints of milk, till it becomes quite tender; then put in four eggs well beaten, half a pound of butter, half a pint of cream, six ounces of sugar, and a little rose water, with some grated nutmeg, and a small quantity of powdered cinnamon. Beat the whole well together, put it into proper raised crusts for cheesecakes, and bake them on tin. A few cleanly picked currants may be blended with the other ingredients, and some also put in a glass of brandy, but neither of these additions is at all necessary.

Pleasant Emulsion for a Cough, Cold, or Hoarseness.

Mix half a pint of hyssop water, half an ounce of oil of almonds, two ounces of powdered loaf sugar, and a tea-spoonful of hartshorn. Take a table-spoonful every night and morning. If there be any rawness or soreness of the throat or breast, add two tea-spoonfuls of Friar's balsam or Turlington's drops.

Potted Charr.

Cut off the heads, fins, and tails, of these fish; cleanse them, and wipe them with a dry cloth. Then season them well with

bay-salt, powdered long pepper, grated nutmeg, and beaten mace, all well mixed together. Put them in a large stewpan, with a layer of clarified butter between each layer of fish, and let them stand in a good soaking oven, or other moderate heat all night. Take them out in the morning; lay them on a large pan with their bellies downward, till the gravy be well drained out; then place them in the pots, closely put together, sideways, with their bellies downward; and cover them first with salt, and lastly with clarified butter. In a similar manner may be potted carp, tench, trout, and several other sorts of fish; only cutting the larger fish into pieces suited to the size of the pots, and taking out the chine bones. The flesh of the charr is very red; and, when potted, delicious eating. Charrs are not found in many parts of Great Britain, though in great abundance, and very generally, in all the colder lakes of the Lapland Alps. Considerable numbers of them, however, are frequently caught in our most famous English northern lakes, and sometimes in those of Wales, &c. whence they are chiefly sent potted to the metropolis.

Art of making the Curious Sympathetic Ink.

THIS curious ink has been long known in the world; but the manner of preparing it, and means of procuring the materials, as described in various chemical books, rendered the task too discouraging to be often attempted. By the following easy method, however, it is readily accomplishable—Take an ounce and a half of zaffre, which may be obtained at any colour-shop, and put it into a glass vessel with a narrow and long neck, pouring over it an ounce measure of strong nitrous acid diluted with

five times the quantity of water. Keep it in a warm situation, but not too hot, for about ten or twelve hours, and then decant the clearest part of the liquor. Having so done, pour nearly as much more diluted nitrous acid on the residuum; which is to remain in the same situation, and for as long a time as before, and then be decanted and mixed with what was obtained by the first operation. This being done, dissolve it in two ounces of common salt, and the sympathetic ink is compleatly made. The property of this ink is, that the writing made with it on common paper, is legible only while the paper is hot and dry: so that, by exposing it alternately, to the ambient air, and to the heat of a fire or burning sun, whatever is written may be caused to appear and disappear at pleasure. The universal knowledge of this secret, rather diminishes than increases the security of guilt in using it for any improper purpose; since detection is certain, from the moment suspicion takes place, by simply holding every letter or other doubtful paper to the fire, or in the warm rays of the sun.

Best Dutch Gingerbread.

TAKE four pounds of flour, and mix with it two ounces and a half of beaten ginger. Then rub in a quarter of a pound of butter; and add two ounces of carraway-seeds, two ounces of dried orange-peel rubbed to powder, a few bruised coriander-seeds, a little candied citron, and two eggs. Make the whole into a stiff paste with two pounds and a quarter of treacle; beat it very well with a rolling-pin, and make it up into thirty cakes. Prick them with a fork; butter papers, three double, one white and two brown, to place them on; wash

them over with the white of an egg; and put them into a very moderately heated oven for three quarters of an hour. In a country like Holland, where the success of a lover with his mistress is said, by a late celebrated tourist, to depend on the quantity of gingerbread which he carries in his pocket, this may be supposed to form no inconsiderable article of manufacture!

Baked Rump of Beef.

BONE a rump of beef; beat it well with a rolling-pin; cut off the sinews; and lard it with large pieces of bacon, rolled in a seasoning of beaten white or long pepper, salt, and cloves. Lard athwart the meat, that it may cut handsomely. Then plentifully season the meat, all over, with pepper and salt; tie it tightly with packthread, cross and cross, breaking all the bones, and putting the top under the bottom. Place it in a deep earthen pan, fastened so as not to stir; and add half a pound of butter, and a few bay-leaves, with some whole pepper, shallots, and sweet herbs. Lastly, cover the top of the pan with a coarse paste, set it in the oven, and let it remain there eight hours. When done, serve it up with its own liquor, and some slightly toasted sip-pets.

Genuine Lozenges for the Piles, as used in the West Indies.

TAKE four ounces of fine powdered loaf sugar, two ounces of flour of sulphur, and a sufficient quantity of mucilage of gum tacamahaca dissolved in red rose water to form the whole into a paste for lozenges. Having made it up in lozenges of the desired form, dry them before the fire, or in an oven after every thing has been

drawn. Take, of these lozenges, about the weight of a dram daily. This is a most valuable medicine for that disagreeable and dreadful complaint; which prevails much, and is a peculiarly grievous and even dangerous disease in the West India Islands, as well as in most other hot climates. It is, however, generally found compleatly efficacious, even there.

An invaluable Remedy for curing the Eyes, when the Rheum is most violent, and even when they have Specks.

THE three receipts which compose this remedy, are said to have cost a gentleman fifteen hundred pounds! They were purchased at that price, of a famous Jesuit; who had been sent for, from Rome, to cure the gentleman's daughter. In the collection from which they are extracted, printed about the beginning of the last century, it is also asserted, that they have been often tried with great success, and are to be valued as choice receipts. "The sum is so considerable," says the editor, "that I should not have mentioned it, had I not thus received it, word for word, from a most generous contributor, whose veracity and goodness make it quite unquestionable." These receipts are as follow—1. Pound two ounces of hemlock, in a wooden bowl, or rather in a marble mortar; and add a thimbleful of bay-salt, with as much bole-armoniac as will serve to spread it on a thick cloth. Lay it to the wrists; and renew it every twelve hours, as long as there may be occasion: if only one eye be affected, lay it to the contrary wrist. 2. Take one ounce each of red rose water, tutty, and double-refined loaf sugar finely powdered; shake them well, let it settle, and wash the eyes with some of the clear liquor on a fine rag three or four times

a day. 3. Take a pint or pound of sweet oil, and twelve ounces of yellow wax; put them on the fire in a new pipkin, stirring the wax till it be melted; then add half a pound of cerus, or white lead, and let it boil half an hour; after which, put in two ounces each of finely powdered myrrh, olibanum, and mastich. These articles are to be separately prepared, and used in the same order as they are here mentioned, each being well stirred in, and perfectly mixed, before the next is added. Let the whole boil gently, till it becomes blackish; and it must not only be stirred all the time it remains on the fire, but after it is taken off, and even till it gets cold enough to work up with the hands, like dough, into regular rolls for use. Great care is necessary to be taken, that it is well mixed, and neither under nor over boiled. This fine salve, which is said to be alone sufficient for curing the eyes, when the rheum is not excessively violent, is to be applied to the temples, and behind the ears; where it must remain till it grows moist, and falls off. It is not only thus excellent for the eyes, but makes a sweet and clean plaister for many other purposes. It is particularly admirable as a dissolvent or discutient; and, therefore, very proper for swellings or tumours. It speedily cures cuts, and heals almost any sore where much drawing is not necessary; and, as it will retain all its virtues for a long time, it may be considered, independently of its incomparable efficacy for the eyes, as one of the most generally useful of all family salves. These three articles, when fairly tried, are said never to fail curing the worst state of such complaints in the eyes; and, if that be the case, though the receipts might really cost fifteen hundred pounds, they were well worth all the money.

Soup au Bourgeois, or French Citizen's Soup.

TAKE ten heads of endive, and four bunches of celery; cut them in small pieces, wash them, drain them dry, put them into a large pan, and pour over them a gallon of boiling water. Then set on, in a large saucepan, three quarts of beef stock; strain the herbs dry; and, when the gravy boils, put them in, cut off the crust of a couple of French rolls, break them, and put them to the rest. When the endive and celery are boiled sufficiently tender, the soup may be served up. If white citizen soup be preferred, veal stock must be used instead of beef.

Easy Method of Cleaning Paper Hangings.

Cut into eight half quarters, a quartern loaf two days old, it must neither be newer nor staler. With one of these pieces, after having blown off all the dust from the paper to be cleaned by means of a good pair of bellows, begin at the top of the room; holding the crust in the hand, and wiping lightly downward with the crumb, about half a yard at each stroke, till the upper part of the hangings is compleatly cleaned all round. Then go again round, with the like sweeping stroke downward; always commencing each successive course a little higher than the upper stroke had extended, till the bottom be finished. This operation, if carefully performed, will frequently make very old paper look almost equal to new. Great caution must be used not by any means to rub the paper hard, nor to attempt cleaning it the cross or horizontal way. The dirty part of the bread, too, must be each time cut away, and the pieces renewed as soon as at all necessary.

Genuine Turlington's Balsam.

THIS is a very good vulnerary balsam for common uses; and may be safely taken internally, where the genuine friar's balsam is not at hand. The receipt for making this true Turlington's balsam, or drops, is as follows—Take an ounce of the Peruvian balsam; two ounces of the best liquid storax; three ounces of gum Benjamin, impregnated with almonds; and half an ounce each of the best aloes, myrrh, frankincense, angelica roots, and the flowers of St. John's wort. Beat all these ingredients in a mortar, and put them into a large glass bottle; adding a pint and a quarter of the best spirits of wine. Let the bottle stand by the kitchen fire, or in the chimney corner, two days and nights; then decant it off, in small bottles, well corked and sealed, to be kept ready for use. The same quantity of spirits of wine poured on the ingredients, well shaken up, and placed near the fire, or in some other warm situation, about six or eight days and nights, will serve for slight occasions, on being bottled in a similar manner.

Kentish Method of making Red Cherry Wine.

THE county of Kent being the chief cherry country of England, may be supposed to have had most practice in the free use of cherries. Those who have tasted some of the best old wine made there have extolled it beyond all bounds of moderation, placing it even before the choicest vinous productions of the grape. Though this is not to be credited, it is sufficiently certain that the natives of Kent have, by long and repeated experience, arrived at the art of making cherry wine with a wonderful degree of perfection; and the

following is said to be one of the best as well as simplest receipts for that purpose—Strip, when full ripe, any quantity of the finest red or Kentish cherries from their stalks; and stamp them, in the same manner as apples for cyder, till the stones are broken. Put the whole into a tub, and cover it closely up for three days and nights. Then press it in a cyder press, put the liquor again into a tub, and let it stand covered as before two days longer. Carefully take off the scum, without in the smallest degree disturbing the liquor, which is to be poured off the lees into a different tub. After it has thus stood to clear another two days, it must be again cautiously scummed, and the clear poured off as before. If the cherries were, as they ought to be, quite ripe and sweet, a pound and a half of good sugar will be sufficient for each gallon of juice; which is to be well stirred in, and the liquor again closely covered up, without being any more disturbed till next day. It is now to be poured carefully off the lees, as before; put to stand in the same manner another day; and then, with the like care, poured off into the cask or casks where it is intended to be kept. The above process may be oftener repeated, should the lees appear gross, and likely to make the liquor fret. When it is entirely settled, stop it up for at least seven or eight months. Then, if it be perfectly fine, put it in bottles; if not, drain it off into another vessel, and stop it up for six months longer, before it is ventured to be bottled: “when,” adds the communicator of this receipt, “it will want only age, to equal, if not exceed, all foreign wines!” It will be best, however, not to drink it till at least ten or twelve months old.

*Incomparable Ointment for the Back of a
Rickety Child.*

PICK a quantity of snails clean out of the shells, and prick them full of holes; then hang them up in a cloth, and place a bason beneath to catch the liquor which drops from them: in this, when sufficient is obtained, must be boiled up an ounce of spermaceti, and half an ounce of powdered mace; with the ointment thus prepared, rub all along the back-bone of the child, and even round the neck, wrists, and ancles, night and morning; chafing it well in by the fire every time. The use of this admirable ointment, especially when accompanied by the rickety diet-drink next described, has recovered innumerable weak children from sickness, lameness, and deformity.

Rickety Diet Drink.

TAKE three ounces each of China, saffras, and eringo roots; two ounces each of roots of Osmond royal, and raisins of the sun stoned; an ounce of powdered rhubarb; two handfuls of the herb hart's tongue; and three hundred live millepedes or wood-lice. Put the whole into six quarts of mild ale; and let the child drink, in spring and autumn, no other table liquor. This excellent diet drink is alone almost infallible for rickety children.

*German Method of making Elm and Maple
Wood resemble Mahogany.*

HAVING very smoothly planed whatever boards of the elm or maple tree are intended to be used for the purpose of appearing like mahogany, wash them well with a little aqua fortis diluted in common water. Then take a few drams of dragon's blood, according to the quantity which may be wanted in the whole, with

half as much alkanet root, and a quarter of as much aloes, and digest these ingredients in four ounces of proof spirit to every dram of the dragon's blood. As soon as the boards are dry, varnish them over with this tincture, by means of a sponge or soft painter's brush; and they will, it is said, ever after so wear the appearance of mahogany as to deceive the eye of any indifferent observer.

Cephalic Snuff.

TAKE half an ounce each of sage, rosemary, lilies of the valley, and the tops of sweet marjoram, with a dram each of asarabacca root, lavender flowers, and nutmeg. Reduce the whole to a fine powder; and take it like common snuff, as often as may be necessary for the relief of the head, &c. There are many more powerful cephalic snuffs, for particular medicinal purposes, but few so generally useful, agreeable, and innocent, to be used at pleasure.

Pancake Pudding.

TAKE a quart of milk, four eggs, and two large spoonfuls of flour, with a little salt and grated ginger. Beat them up into a good smooth batter; and put it into a buttered baking dish. When it comes out of the oven, pour over it some melted butter. This is a very cheap and acceptable pudding, being less offensive to the stomach than even the best fried pancakes.

Birch Wine.

THE wine made of the sap or juice of the birch tree was formerly considered as a sovereign remedy for nephritic complaints; and, though not relied on by modern practice, is certainly a rich and salutary cordial wine. It has, also, been highly extolled, and that by medical men, for

it's virtues in consumptive and scorbutic cases. The season for obtaining the birch tree sap is about the end of February, when the buds first swell; for, if it be delayed till the leaves open, the juice, which should be thin and clear, becomes thick and discoloured. The method of extracting it is, by boring holes in the body of the tree; and putting in tubes, or fossets, generally made with elder divested of the pith. If a tree be large, it may be tapped in four or five places at once; so as, from a number of trees, to collect several gallons in a day. The lowest place tapped, should be not more than a foot from the ground; and some, who think this sufficient, recommend it to be on the south-west side of the tree: others, however, are of opinion that the sap drawn from the higher parts of the trunk, and even from some of the larger branches, is generally of a purer quality. The sap may be kept running two or three days, without injury to the trees; and, these holes being then stopped with pegs, as much more may be drawn from the same places next year. The bottles in which the sap is received as it distils from the trees, if there be not sufficient immediately to commence making the desired quantity of wine, must be corked close, and even rosined or waxed, to prevent it's fermentation; and, after all, it is best to lose no time in making a beginning. The common process, in Sussex, one of the first counties in the united kingdom for producing excellent birch wine, is merely this—Boil the fresh sap as long as any scum arises; and, to every gallon of liquor, put two pounds of sugar. Boil it half an hour, scumming it very clean: and, when almost cold, ferment it with a little yeast spread on a toast, and let it remain five or six days in an open vessel; frequently stirring it,

however, during that time. Then, taking such a cask as the liquor will fill, light a large match dipped in brimstone; and, having put the match into the cask, stop up the smoke till the match be extinguished: immediately on which, with the utmost possible haste, pour in a pint of mountain, old hock, or any other wine, the flavour of which may be most desirable, as it will be imparted to that about to be put in the cask. Rinse it well with the wine most approved; then take it out, pour in the birch wine, and stop the barrel close. Let it so remain for six months; after which time, if perfectly fine, it may be bottled off for use. This is simply the old Sussex method: but some put the outer rind of a lemon or Seville orange into the cask; and others add, also, a few cloves, or even substitute honey for sugar. There are many persons, too, who bottle birch wine as soon as the yeast has settled, without ever putting it into a barrel. It is not uncommon, however, such is the strength of this liquor, to see it burst the stone bottles in which it is usually kept.

Fine Ginger Cakes for Cold Weather.

BREAK three eggs in a bason; beat them well, and add half a pint of cream, which must also be well beaten with them, and the whole put into a saucepan over the fire, to be stirred till it gets warm. Then add a pound of butter, with half a pound of loaf sugar and two ounces and a half of ginger, both powdered; carefully stirring the different ingredients together, over a very moderate fire, just to melt all the butter. This being done, pour it in the central cavity of two pounds of fine flour, and make up a good paste. Roll it out, without any flour beneath on the dresser, of whatever thickness may be thought pro-

per, and cut the cakes to shape with the top of a small bason or large breakfast cup. They are usually made about a quarter of an inch thick, laid on three papers, and baked in a hot oven. These cakes are not only very pleasant to the palate, particularly in the winter, but really serviceable to a cold stomach.

Ready Method of Roasting Eels.

HAVING skinned and washed some of the finest large eels, cut them in three, four, or five pieces, according to their respective sizes. Make a seasoning of grated nutmeg, beaten white or long pepper, and salt; with a little thyme, sage, and lemon-peel, all well beaten or shred, and mixed plentifully with crumbs of bread. Strew this well on the eels, stick them across on skewers, tie the skewers to the spit, baste them continually, and let them roast till they begin to crack and appear white at the bone. When taken up, send them to table with melted butter and lemon juice; which will make the best sauce they can have, as the seasoning gives them an incomparable relish. Eels may also be fried or broiled, thus seasoned, with very good effect.

Shrimp Pie.

TAKE a quart of shrimps cleanly picked from the shells, and shred with them two or three anchovies. Season them, if well salted when first boiled, only with a few cloves and a little mace, both finely beaten. Having made a good substantial crust, as they do not want much baking, put a tolerable quantity of butter under and over them, with a glass of any white wine, and set the pie thus made into the oven. Where shrimps are plentiful, this is by no means a dear article of cookery, and it certainly forms a very delicious dish.

A cleanly and easily made Mixture for effectually Destroying Bugs.

TAKE half a pint each of the best spirit of wine, and oil or spirit of turpentine: mix them together; and, breaking into small pieces half an ounce of camphor, put that also into the bottle, where it will dissolve in a few minutes. Shake the mixture well together; and, with a piece of sponge or a brush dipped in it, wet very well the bed or furniture where the bugs harbour and breed. This will infallibly destroy both them and their nits, though they swarm ever so much. It is, however, necessary that the bed or furniture should be well and thoroughly wet with it, the dust being all first brushed and shook off; by which means, also, the mixture will be prevented from in the smallest degree staining, soiling, or injuring, even the richest silk or damask bed, &c. The above quantity will entirely free any bed whatever from these vermin, though it swarms with them. On touching a live bug with one drop, it will be found instantly to die. Should any bugs happen to appear, after once using this mixture, it will only be for want of having well wetted the lining, &c. of the bed, the foldings of the linings or curtains near the rings, or the joints or holes in and about the bed or head-board; in which places these vermin, with their nits, nestle and breed: so that on those parts being well wetted with more of the mixture, which dries in as fast as it is used, and pouring it into the joints and holes, where the sponge or brush cannot reach, they never fail being all absolutely destroyed. Some beds, which have much wood work, can hardly be thoroughly cleared without being first taken down; but others, capable of being

drawn out, or readily got at behind, so as to admit a proper application of the remedy, certainly may. The smell of this mixture, though powerful, is extremely wholesome; and, to many persons, very agreeable. It goes off, however, in two or three days. The mixture, it is to be remembered, must be well shaken together every time of it's being used; and it must never, by any means, be applied at candle-light, lest the spirits should catch the flame, and occasion a conflagration. As it is necessary that the spirit of wine used for this purpose should be highly rectified, it's goodness is easily proved by the old test of setting fire to a small quantity in a silver spoon; when, if really good, it will burn quite dry.

Cheap and excellent Composition for preserving Weather-Boarding, Paling, and all other Works liable to be injured by the Weather.

LIME, it is well known, however well burnt, will soon become slacked by exposure in the open air, or even if confined in a situation not remarkably dry, so as to crumble of itself into powder. This is called air slacked lime, in contradistinction to that which is slacked in the usual way by being mixed with water. For the purpose of making the present useful composition to preserve all sorts of wood work exposed to the vicissitudes of the weather, take three parts of this air slacked lime, two of wood ashes, and one of fine sand; pass them through a fine sieve, and add as much linseed oil to the composition as will bring it to a proper consistence for working with a painter's brush. As particular care must be taken to mix it perfectly, it should be ground on a stone slab with a proper muller, in the same manner as painters grind their white lead, &c. but, where

these conveniences are not at hand, the ingredients may be mixed in a large pan, and well beat up with a wooden spatula. Two coats of this composition being necessary, the first may be rather thin; but the second should be as thick as it can conveniently be worked. This most excellent composition for preserving wood when exposed to the injuries of the weather, is highly preferable to the customary method of laying on tar and ochre. It is, indeed, every way better calculated for the purpose: being totally impenetrable by water; and, so far from liable to injury by the action of the weather, or heat of the sun, that the latter, though such a powerful enemy to tar and ochred palings, &c. even hardens, and consequently increases the durability of, the present proposed composition, which forms an article of public utility not only much cheaper than paint but prodigiously more lasting.

Art of making Brillau's incomparable Liquid for changing the Colour of the Hair, &c.

THE inventor of this once most famous liquid for the hair, acquired a large fortune by the sale of it; and that with much reputation, on account of it's acknowledged excellence. It is said to be the best liquid in the world for making the hair curl, as well as for changing that which is disagreeably sandy to a very pleasing colour. The method of preparing it is as follows—Take two ounces of scrapings of lead, an ounce of hartshorn shavings, a quarter of an ounce of litharge of gold, and a dram of camphor; put them into a pint of soft water, and let them boil for half an hour. When cold and fine, pour the liquid off, and add to it a dram each of the sugar of lead and rosemary flowers. Boil these up,

together; pour off the liquid; and, when fine, it is fit for immediate use. This liquid, which is neither difficult nor very expensive to make, was sold in bottles at half a guinea each, being after the rate of two guineas a pint.

Cure for the Distemper in Geese, called the Gargil.

THIS is the chief disease with which geese are subject to be afflicted; and not unfrequently proves fatal, where no relief is administered. It appears in a violent stoppage of the head, and is readily cured by pounding a few cloves of garlic in a mortar, mixed with fresh butter, and formed into little balls. A few of these given to each distempered goose fasting, without allowing any other food till two or three hours after, will speedily effect a perfect cure, and can never do the smallest injury.

Dutch Method of extracting beautiful Colours from Flowers, Leaves, Roots, &c.

BY a very simple process, the Dutch contrive to extract the most beautiful colouring matter found to reside in almost every flower, as well as in the leaves, roots, &c. of numerous vegetables. Their method is this—They take the flowers, leaves, or roots, of whatever quantity they wish, and bruise them nearly to a pulp; then, putting it into a glazed earthen vessel, pour filtered water sufficient to cover it, adding a table spoonful of a strong solution of pure pot-ash to every pint of water. After boiling, in a proper vessel, the whole over a moderate fire till the liquor has obviously imbibed as much of the colour as can possibly be obtained from the pulp, they decant the fluid part through a cloth or

blotting paper, and gradually drop into it a solution of alum, which precipitates the colouring matter to the bottom. Having secured the powder, they continue to wash it in several fresh waters; and, at length, filtering it again through blotting paper, dry the remaining powder; from which they prepare the finest pigments, for water-colours, by trituration on marble, with clarified gum-water, and then form them into cakes, cones, &c. for sale. A fine violet colour, is in this manner prepared by the Dutch from that flower; the most delicately rosaceous red, from the small French rose and other beautiful red roses; and a most brilliant azure, from the blossoms of the corn blue-bottle.

Excellent Remedy for the Dropsy.

TAKE sixteen large nutmegs, eleven spoonfuls of broom ashes dried and burnt in an oven, an ounce and a half of bruised mustard-seed, and a handful of scraped horse-radish; put the whole into a gallon of strong mountain wine, and let it stand three or four days. A gill, or half a pint, according to the urgency of the disease and strength of the patient, is to be drank every morning fasting, taking nothing else for an hour or two after. To the original receipt, from a most respectable manuscript collection, the following singularly curious anecdote is added—"A remarkable instance of the good effects of this remedy is, that one of the performers at Vauxhall, who had been given over by all his friends and physicians, and whose legs were so swelled and insensible as not to feel any pain when immersed in a kettle of boiling water, on taking the above medicine, was cured in a few weeks, to the astonishment of all his acquaintance."

Easy Method of Drying and Preserving Currants in Bunches.

BEAT well up the whites of eggs, or a little gum arabic dissolved in water; and, after dipping in the bunches, and letting them get a little dry, roll them in finely powdered loaf sugar. Lay them on a sieve in a stove, to dry; and keep turning them, and adding sugar, till they become perfectly dried. Not only red, white, and black currants, but even grapes in bunches, may be thus dried and preserved. They should be carefully kept dry, in boxes neatly lined with paper.

Everlasting Whipped Syllabub.

TAKE a quart of cream, half a pint of old hock, half a pint of sack, three lemons, and a pound of double refined sugar. Having beat and sifted the sugar, and put it to the cream, grate off the yellow rind from the lemons, and the rind of a Seville orange, or some preserved essence, to improve the flavour; add them also, and squeeze the juice of the three lemons into the wine, with a little orange-flower water. These being mixed with the cream, beat the whole together for half an hour, with a whisk, and fill it into the glasses with a spoon. It will keep good a fortnight; and is even better three or four days old, than when fresh made. On these accounts, it is called, by comparison, the everlasting whipped syllabub.

Dr. Stoughton's celebrated Stomachic Elixir.

PAKE off the thin yellow rinds of six large Seville oranges; and put them in a quart bottle, with an ounce of gentian root scraped and sliced, and half a dram of cochineal. Pour over these ingredients a pint

of the best brandy; shake the bottle well, several times, during that and the following day; let it stand two days more to settle; and clear it off into bottles for use. Take one or two tea-spoonfuls morning and afternoon, in a glass of wine, or even in a cup of tea. This is an elegant but simple preparation, little differing from the compound tincture of gentian either of the London or Edinburgh Dispensatories; the former adding half an ounce of canella alba; and the latter only substituting for the cochineal of Stoughton, half an ounce of husked and bruised seeds of the lesser cardamom. In deciding on their respective merits, it should seem, that Stoughton's elixir has the advantage in simplicity; and, perhaps, altogether, as a general and elegant stomachic. Indeed, for some particular intentions, both the London and Edinburgh compositions may have their respective claims to preference: in a cold stomach, the cardamom might be useful; and, in a laxative habit, the canella alba. As a family medicine, however, to be at all times safely resorted to, we need not hesitate to recommend Dr. Stoughton's elixir.

Cure for a Pimpled Face.

TAKE an ounce each of liver of sulphur, roch alum, and common salt; and two drams each of sugar-candy, and spermaceti. Pound and sift these articles; then put the whole in a quart bottle, and add half a pint of brandy, three ounces of white lily water, and the same quantity of pure spring water. Shake it well together, and keep it for use. With this liquid, the face is to be freely and frequently bathed; remembering, always, first to shake the bottle: and, on going to bed, lay all over the face linen which has been dipped in it. In ten or

twelve days, at farthest, it is said, a perfect cure will be effected of this very unpleasant complaint. Certain it is, that nothing in this composition can possibly prove prejudicial.

Curious Experimental Hint for increasing the Culture of Potatoes by Planting.

THE following well ascertained fact is at once curious and useful in a very high degree—Early in the month of December, three large potatoes were put into a small cask, and placed in a cellar. On the 10th of March, the succeeding year, fifteen shoots were taken from them, and planted with a dibble or setting stick, in the same manner as cabbage plants, about fifteen inches distant from each other. On the 16th of April, twenty-one more shoots were taken from the same three potatoes, and planted as before; and, on the 22d of May, twenty-five additional shoots were also taken and planted in like manner. These three potatoes were afterward washed and boiled, and are said to have proved very good eating. When the plants from the sixty-one shoots thus cultivated, were dug up, the quantity which they produced proved to be ninety-two pounds weight of excellent potatoes. To procure plants for the purpose of thus instantly augmenting the growth of this grand article of human subsistence, on examining the ground where potatoes have grown the preceding year, there will constantly be found, after a mild winter, numerous shoots produced by potatoes left in the ground, however carefully it might seem to have been cleared. Dig up those shoots, plant them as above directed, and depend on being enabled to gather a very plentiful harvest.

Rich Sweetmeat Gingerbread Nuts.

PUT a pound of good treacle in a bason, and pour over it a quarter of a pound of clarified butter, or fresh butter melted so as not to oil. Stir the whole well, while mixing; and then add an ounce each of candied orange peel, and candied angelica, a quarter of an ounce of preserved lemon peel, all cut into very minute pieces, but not bruised or pounded; with half an ounce of pounded coriander seeds, and half an ounce of whole carraway seeds. Having mixed them thoroughly together, break in an egg, and work the whole up with as much flour as may be necessary to form a fine paste; which is to be made into nuts of any size, put on the bare tin plate, and set in rather a brisk oven.

Rice Pancakes.

PUT three spoonfuls of the flour of rice, with a grated nutmeg, into a pint of milk and a pint of cream, and let them boil till the whole be as thick as pap; stirring in, while boiling, half a pound of butter. Then pour it out into an earthen pan; and, when cold, put in three or four spoonfuls more of rice flour, a little salt, some sugar, and nine well beaten eggs. Mix all together, and fry them, with very little butter, in a small pan. They are to be served up four or five in a dish, and are very delicate.

Orange and Lemon Chips.

PARE quite thin as many oranges or lemons as may be required, leaving very little white on the peel; and, as the rinds are pared off, throw them into spring water. Boil them in this water till they are tender; still pouring in fresh water, as the former boils away. Then make a thin syrup, with

part of the water they were boiled in; and, when made, add the rinds, letting them just boil therein. They are now to be taken off, and suffered to remain in this syrup three or four days: after which, they must be again boiled in it, till the syrup begins to draw in threads between the fingers; when they must immediately be taken off the fire, and drained in a colander. A few only must be taken out at a time; because, if they cool too fast, it will be difficult to get the syrup from them: this, however, is best done, by passing every piece of peel through the fingers, and laying them all singly on a wire sieve, with the rind uppermost. The sieve may be set in a stove, or before the fire, if the weather be not warm; but, in summer, the sun is sufficiently hot to dry them. About three pounds of sugar will make syrup enough for the peels of twenty-five large Seville oranges.

Excellent English Frontiniac.

TAKE six pounds of raisins of the sun; and, cutting them small, pour over them six gallons of water in which twelve pounds of white sugar has been dissolved, and let it boil for an hour before it is suffered to cool. Then, having ready half a peck of elder flowers, gathered at the time of falling, when they will readily shake off the branches, put them in the liquor as soon as it grows almost cold; and, next day, add six spoonfuls of syrup of lemons, and four of ale yeast. After it has fermented two days, put it into a fit cask; and, when it has stood two months, bottle it off. This, when properly made, and of a good age, is a very pleasant and agreeable wine; highly resembling, in flavour, the genuine frontiniac. As a salutary cordial wine, this artificial

frontiniac, it can hardly be doubted, from the known virtues of elder flowers, may even surpass it's original.

New College Puddings.

GRATE the crumb of a stale two-penny loaf, and put to it about the same weight of finely shred beef suet, a grated nutmeg, a little salt, and two ounces of nicely picked currants: then beat up a few eggs in a little mountain wine and sugar; mix all together; knead it into a stiff paste; and, after letting it stand a quarter of an hour, make it up in the form and size of turkey's eggs, but somewhat flatter. Over a clear fire, in a chaffing-dish or stove, put a pound of fresh butter in a dish; rub it about the dish till melted, then put in the puddings, and cover them up. They must, however, be frequently turned, till all appear brown alike; and, when quite enough, are to be served up hot, for a side dish, with grated sugar over them. These puddings, which first obtained their name, as well as their celebrity, at the university, are very generally admired.

Dutch Beef.

TAKE the lean part of a round of beef; rub it well, all over, with brown sugar, and let it so remain five or six hours, turning it as many times, in the pan or tray where it is placed. Then salting it well, with common salt, and saltpetre, mixing a few pound- ed juniper berries, let it remain a fortnight, only turning it once every day. After this, roll it up very tightly in a coarse cloth, set it in a cheese or other press for a day and a night, and hang it to dry in the smoke of a chimney where a wood fire is kept. It should be boiled in a cloth; and, when cold, is to be cut out in shivers or slices for use.

Carrot Pudding.

GRATE well scraped raw carrots, with a circular grater; and, to half a pound of carrot, take a pound of grated bread, a nutmeg, a little cinnamon, half a pound of sugar, a very small quantity of salt, half a pint of mountain, eight eggs, a pound of melted or clarified butter, and as much cream as will mix the whole well together. Having sufficiently stirred and beaten it up, put it in a baking dish with puff paste at the bottom, and serve it up hot.

Art of making the best Red Sealing Wax.

To every ounce of shell lac, take half an ounce each of resin and vermilion, all reduced to a fine powder. Melt them over a moderate fire; and, when thoroughly incorporated, and, sufficiently cool, form the composition into what are called sticks, of any length or thickness, and either flat or round, as may be thought best. On account of the dearness of shell lac, seed lac is usually substituted, even in what is denominated the best Dutch sealing wax. Boiled Venice turpentine may be used, with good effect, instead of resin. Thus may be made a fine red sealing wax; which will not only do, what is often falsely impressed, in the Dutch language, on very bad wax—"Burn well, and hold fast;" but, look well also. A more ordinary sort, but sufficiently good for most occasions, may be made by mixing equal parts of resin and shell lac with two parts of red lead and one of vermilion, instead of all vermilion, according to the proportion above directed for the best wax, and to be made up in a similar way. In a still commoner sort, the vermilion is often entirely omitted; and even a very large proportion of whitening,

strange as it may seem, is also actually introduced.

Black Sealing Wax, &c.

THIS sealing wax is made by stirring into any quantity of melted gum lac, or shell lac, half its weight, or less, of finely levigated ivory black; adding, to improve the beauty of the wax, as well as to prevent its becoming too brittle, half their united weight of Venice turpentine. When the whole is properly melted, and incorporated by sufficient stirring, over a slow fire, it is poured on a stone or iron plate which has been previously well oiled; and, while soft, rolled into sticks. The sticks, both of red and black wax, are lastly exposed to a proper degree of heat for acquiring an agreeably glossy surface. In a similar way, substituting verditer, Prussian blue, and other proper powders, for ivory black, may easily be made sealing wax of any desired colour.

Soft Sealing Wax, for Impressing Seals of Office, &c.

THIS sealing wax, which is seldom used for any other purpose than that of receiving the impressions of seals of office to charters, patents, proceedings in chancery, &c. is prepared, when to be used white, or rather uncoloured, by mixing half a pound of bees wax, an ounce and a half of turpentine, and half an ounce of sweet oil; and carefully boiling them together, till the compound becomes of a fit consistency for moulding into rolls, cakes, or balls, for use. If colour be wanted, it is readily obtained by stirring into the melting mass about half an ounce of a proper pigment, as in making the red or other coloured hard sealing wax.

Curious Method of separating Gold or Silver from Lace, without burning it.

CUT in pieces the gold or silver lace intended to be divested of any thing but the pure metal; tie it up tightly in linen; and boil it in soap ley, till the size appear considerably diminished: then take the cloth out of the liquid; and, after repeatedly rinsing it in cold water, beat it well with a mallet, to extract all the alkaline particles. On opening the linen, to the great astonishment of those who have never before witnessed the process, the metallic part will be found pure and undiminished, in all its natural brightness, without a single thread.

Permanent Red Ink for marking Linen.

THIS useful preparation, which was contrived by the late learned and ingenious Dr. Smellie of Edinburgh, who was originally a printer in that city, may be used either with types, a hair pencil, or even with a pen—Take half an ounce of vermilion, and a dram of salt of steel; let them be finely levigated with linseed oil, to the thickness or limpidity required for the occasion. This has not only a very good appearance; but will, it is said, be found perfectly to resist the effects of acids, as well as of all alkaline leys. It may be made of other colours, by substituting the proper articles instead of vermilion.

Portable Balls for taking out Spots from Cloaths.

SPOTS of grease, &c. are in general easily removed from woollen cloth of all descriptions by means of portable balls prepared in the following manner—Take fullers earth, dried so as to crumble into powder, and moisten it well with lemon juice; then add

a small quantity of pure pulverised pearl-ashes, and work up the whole into a thick paste. Roll this paste into small balls, let them compleatly dry in the heat of the sun, and they are then fit for immediate use. The manner of using them is, by moistening with water the spots on the cloth, rubbing the ball over them, and leaving it to dry in the sun; when, on washing the spots with common water, and often with brushing alone, the spots instantly disappear.

Art of preparing a newly-discovered Permanent Green Pigment, both for Oil and Water Colours.

A GREEN colour, at once beautiful and durable, was long wanted by painters; which at length has been discovered, by an ingenious gentleman, named Kinnman, member of the Swedish Academy. The process by which it is produced is thus described—Dissolve, in aqua fortis, a small quantity of zinc; and, in aqua regia, some strongly calcined cobalt: each solution to be made in a different vessel, and to remain till the respective liquids be compleatly saturated. When they are both ready, mix one part of the former with two parts of the latter; and, having prepared a hot and clarified solution of pot-ash, pour in a quantity exactly equal to the whole of both the other solutions, for the purpose of precipitating the mixture. After it has subsided, the fluid part should be decanted, and the sediment evaporated to dryness over the fire, till it assume a green colour. It is necessary, however, that it should be repeatedly washed with filtered water, before it can be used; but, this being effected, it becomes fit for both oil and water colours, as it is sufficiently fixed to withstand all the effects of the air and the sun; which the inventor

has fully ascertained, by an experience of more than ten years, so as perfectly to establish it's superior durability. By means of this preparation, too, the ingenious inventor adds, painters may readily combine their yellow and ultramarine, so as to form a most beautiful and permanent green.

Stewed Oysters in French Rolls.

TAKE any quantity of oysters, and wash them in their own liquor. Then, straining it, put it again with them, and add a little salt, ground pepper, beaten mace, and grated nutmeg. Let them stew a little together, and thicken them up with a great deal of butter. In the mean time, cut the tops off a few French rolls, and take out sufficient crumb to admit some of the oysters, which must be filled in boiling hot, and set over a stove, or chafing-dish of coals, till they are quite hot through; filling them up with more liquor, or some hot gravy, as the former soaks in. When they are sufficiently moistened, serve them up in the manner of puddings.

Delicate Sponge Biscuits.

BREAK the whites of six eggs in one pan, and the yolks of them in another. Beat up the yolks with six ounces of powdered loaf sugar, and a very little orange-flower water, with a wooden spoon, till the mass blows up in wind bladders. Whisk the whites excessively; and, with a large spoon, lightly put them to the yolks and sugar, stirring the latter as little as possible, consistently with the necessity of properly uniting them together. Then mix well with the whole five ounces of fine flour; and put the batter thus made into tin moulds thoroughly buttered, or they will stick too fast to be removed when baked. Before

setting them in the oven, sift over the tops a little powdered sugar, to give them a delicate ice. They must be baked in a moderately heated oven; and, when done, taken from the tins while hot, or will be less readily gotten out.

Best and easiest Method of making Genuine Syrup of Clove Gilliflowers, Violets, and other odoriferous Flowers.

THOUGH these syrups are by no means without their respective uses in medicine, as the beauty of colour is an object in preparing most of them, their juices are not to be forcibly expressed. The manner of preparing the syrup of clove gilliflowers, with some slight and obvious deviations, will serve as a good general guide for making syrups of most other flowers—Take a pound of fresh-gathered clove gilliflowers, or July flowers, as they are often but less familiarly called; and, having taken off their white heels, pour over them six pints of water, cover them closely up, and let them stand all night to macerate. Next morning strain off the tintured liquor without pressing, and dissolve in it three pounds of fine powdered and sifted loaf sugar, by placing it in a very gentle heat, over a stove or slow fire, so as to form a syrup; but not suffering it to boil, or even to grow very hot, which would infallibly destroy the whole intention. It must, in fact, be well stirred the little time it remains on the fire, as the sifted sugar is gradually put in: and, when all becomes compleatly melted, the syrup is made; which should be immediately covered up, and bottled as soon as it grows quite cold. This fine and very grateful syrup is of most general use, and can never be misapplied. It is prescribed in almost every cordial julep; and, on that account,

not always to be obtained genuine. A counterfeit sort is very readily made, by infusing an ounce of cloves, for about a week, in a pint and a half of white wine; then straining the liquor, adding twenty ounces of sugar, and boiling it to the consistency of a syrup, with a little cochineal to give it a colour exactly similar to the genuine clove gilliflower syrup; which it also somewhat resembles in flavour, though far less agreeable. The spurious sort is easily detected, by adding some alkaline salt, or ley, to a little of the syrup: which, if genuine, changes to a green colour; but it makes no such alteration in the counterfeit, and only varies the shade of the red. The syrup of violets, which may be made exactly in the same manner as that of gilliflowers, though generally left double the time to macerate in water, is also often counterfeited; as well on account of the great demand for it, in consequence of being much prescribed for infants, to whom it proves gently laxative, as because it is apt to lose its elegant blue colour by long keeping. They, therefore, easily contrive to give common syrup a more permanent imitative colour; which practice, however, is soon detected, by adding any acid or alkaline liquid to a little of the suspected syrup. If it be really genuine violet syrup, the acid will immediately change it to red, and the alkali to green; but, if counterfeit, these changes will not take place. "From this mutability of the colour of the violet," says the Edinburgh Dispensatory, "it forms an excellent test of the presence of acids and alkalies; and it is also obvious, that a prescriber would be deceived, if he should expect to give any blue tinge to acidulated or alkalized juleps or mixtures by the addition of the blue syrup."

Dr. Anderson's admirable Improvement on the common Mode of Salting Butter.

THIS ingenious gentleman, in his celebrated Recreations, first published the following directions for an improved mode of preserving salt butter; which he had experienced as not only more effectually to preserve it from any taint of rancidity than the general old method of using common salt only, but also to make it look better, and taste sweeter, richer, and more marrowy, than if it had been cured with common salt alone. Take of the best common salt, two parts; of saltpetre, one part; and of sugar, one part also: beating them up together, so that they may be compleatly blended. To every pound of the butter, add an ounce of this composition; mix it well in the mass, and close it up for use. Butter thus prepared will keep good for three years, and cannot be distinguished from what has been recently salted. It may be necessary to remark, indeed, that butter cured in the above excellent manner does not taste well till it has stood at least two or three weeks. Dr. Anderson is of opinion that such butter would keep during the longest voyages, if it could be so stowed as not to melt by heat of climate, and thus occasion the salts to separate. In this respect, however, even the doctor's invention must certainly yield to the preferable German plan of clarifying butter.

Sir Francis Eden's Cheap Soup or Broth for the Poor.

TAKE a pound of good beef or mutton, six quarts of water, and three ounces of what is commonly called Scotch barley: after they have boiled some time, put in a mixture made of one ounce of oatmeal, and a little

cold water: stirring the whole well together, and adding a handful or more of onions, chives, parsley, thyme, &c. A pint or a pint and a half of this broth, with eight ounces of barley bread, is considered by labouring persons, according to Sir Francis Eden, in the county of Northumberland, as making a very good supper. The worthy baronet observes, that “the day the broth is made, the dinner usually is broth with part of the meat, bread, and a few potatoes, chopped and boiled; and the supper is broth and bread. The next day, the dinner is cold meat from the broth, warm potatoes, broth, and bread; and the supper, bread and broth warmed up, but not boiled again. This broth will continue good three days, if kept cool, and may be heated when wanted. Veal, pork, bacon, lean beef or mutton, will not make such good broth with this proportion of water: it will, however, still be very palatable; and not a drop of the liquor is lost or wasted, whatever meat be boiled in it. To roast meat is considered, by the country people in the north, as the most prodigal method of cooking it; because that culinary process does not afford them the opportunity of converting a considerable quantity of water into a nutritious and wholesome soup.” Certain it is, that the practice among the poor in the metropolis, of carrying to a baker’s oven the small portions of meat they can purchase, and having them there dried up, and too often stripped of the little fat and gravy produced, is abundantly more prodigal than even roasting.

Dr. Stonehouse’s Easy Instructions for making Treacle Beer.

THOUGH it be difficult to subdue deeply

rooted habits, the philanthropist still considers it his duty to oppose whatever is injurious, and to recommend every thing which may conduce to the comfort and benefit of mankind. The following easy method of making a very salutary beverage to be used at meals, far superior to the common trash commonly sold as table beer, was nearly half a century ago published by the celebrated Dr. Stonehouse of Northampton, so respectfully noticed in Hervey’s *Meditations*; yet how few, comparatively, in this great metropolis, however oppressed by poverty, avail themselves of the advantages which it offers! His directions are simply these—“To eight quarts of boiling water, put one pound of treacle, a quarter of an ounce of ginger, and two bay leaves. Let the whole boil for a quarter of an hour, then cool and work it with yeast, the same as other beer.” A little yeast spread on a piece of toasted bread, and put into the liquid before it is quite cold, will soon excite a fermentation; and, when it has ceased working, it may be bottled or barrelled, according to the quantity made, for immediate use. If wanted to keep, a very small bit of gentian root, with or without a little lemon or orange peel, may be boiled in the liquid; which will not only render it better for that purpose, but give it a taste more resembling beer brewed with malt and hops.

Best Method of making Common or Simple Syrup, for General Use.

WHERE there is much or frequent occasion for the use of common syrup, without which so little can be done in confectionary, and which is so often wanted in medicine, it is best to keep it in constant readiness for use. The best method of

making it is, to dissolve a pound and three quarters of powdered double-refined sugar in a pint of water, by means of what is called the water bath, or *balneum mariæ*; that is, by setting the vessel which contains it in a saucepan, kettle, or copper of water, over the fire, till the sugar be thoroughly dissolved, and the syrup properly formed. This, besides other advantages, prevents the possibility of danger from the sugar's boiling over; which is much to be dreaded in the common mode of boiling syrup in large quantities. After it has stood a few hours, take away the scum, and pour the syrup into a stone jar or bottle for use.

Clarified Sugar, or Refined Common Syrup.

THIS, also, for many articles of confectionary, forms a necessary sort of sweet stock, to be at all times in readiness. It is made by beating to a froth the white of an egg in a few ounces of water, and mixing it with the same proportions of water and sugar as for common syrup. In this case, however, the whole should be put in a vessel over the fire, and well stirred till the sugar is all melted; but not a moment longer, otherwise it will never be clear: the instant it is beginning to boil, and the scum rises, it must be carefully taken from the fire, to prevent accidents, but must not be afterward touched for half an hour; by that time, all the scum will be found settled at the top, and must be cleanly taken off with a skimmer. This done, it is again to be put over the fire; and boiled for at least a quarter of an hour, being carefully scummed all the time. After which, it must be strained through a flannel bag till quite clear, and kept in bottles for all requisite occasions. It may, in fact, be considered as nothing more than a refined

syrup; and, being neither much more troublesome to make, nor any thing but the white of an egg more expensive, may be very generally used in preference to the common syrup.

Preserved Peaches, Apricots, Nectarines, Plums, Morella Cherries, &c. in Brandy.

HAVING procured the peaches, apricots, nectarines, or plums, intended to be preserved in brandy, which should be quite free from spots, and not too ripe, cover them over with paper, and put them in any proper vessel over a slow fire; when they have simmered till they are become soft, take them out, put them in cloths four or five times double, and cover them closely up. In the mean time, being prepared with a proper quantity of French brandy, which should be uncoloured, if it can be so obtained, and having five ounces of powdered loaf sugar dissolved in every pint, put the fruit into glasses, fill them up with the brandy and sugar, and close them up with bladder and leather coverings. The smaller fruits, such as Morella cherries, &c. are not to be boiled; but put in either fresh from the tree, or as preserved wet with sugar. As the fruits imbibe a considerable quantity of liquor, fresh brandy and sugar must be frequently added to keep the glasses filled up.

Wet Sugar-Preserved Fruits in Brandy.

TAKE preserved Mogul plums, green gages, grapes, or any other fruits which have been preserved wet in sugar; and, after draining the syrup from them, put them in the glasses, and fill them up with brandy in which sugar, after the rate of three ounces for every pint, has been previously dissolved: then keep them covered

closely up, in the same manner as the other brandy fruits.

King William's Ale Posset.

POSSETS, though long highly esteemed, are at present little used; if, however, they merit a French definition which we have somewhere seen, that they are an English beverage for persons in health, calculated to fortify nature, it may be questioned whether the moderns are wiser than their ancestors in thus consigning them to oblivion. Be this as it may, we shall take the liberty of preserving a few of them; and, in the first place, that which is said to have been a great favourite of the beloved sovereign whose name it bears. It is thus made—Take a quart of cream, and mix it with a pint of ale; then well beat up together the yolks of ten eggs and the whites of four, and put them to the cream and ale. Grate some nutmeg in it, sweeten it to palate; then set it over the fire, and keep stirring it all the while. When it is thick, and before it boils, take it off, pour it into a china bason, and serve it up quite hot.

The Pope's Posset.

THE sovereign pontiff, as it may be supposed, would have, when possets were in vogue, one of the very best. That which bears the name of his holiness, is certainly a most delicious composition. In this even King William might perhaps have admitted the pope's supremacy. It is made in the follow manner—Blanch, and beat quite smooth, three quarters of a pound of almonds; putting in a little water, as they are beating, to prevent them from oiling. Then take a pint of sack or sherry, and sweeten it well with double-refined sugar. Make it boiling hot; and, at the same time,

put half a pint of water to the almonds, and let them also boil. Take both off the fire at the same time, mix them thoroughly together with a spoon, and serve up the pope's posset in a china bason or dish.

Fine Red Ratafia, as made at Paris.

MASH together, in a deep pan, three pounds of red cherries, two pounds of very ripe red gooseberries, and one pound of red raspberries; then put the whole into a stone bottle, adding two drams of cloves, half an ounce of cinnamon, two ounces of coriander seeds, two pinches of Florence fennel seeds, two grains of long pepper, a dozen apricot kernels, the same number of cherry kernels, all well pounded in a mortar, and a pint of common syrup. After having well closed up the bottle, expose it for at least a fortnight to the heat of the sun; then strain the whole through linen, squeezing it so as to press out all the juice, and put one pint of the best brandy into every two pints of that liquor. After which, again put the bottle which contains it in the sun, where it is to remain fourteen days longer; when, having thrown in a few pounded almonds, strain the liquor through a flannel bag, so as to be quite clear. On duly observing these particulars, in all respects, a most perfect red ratafia will be produced.

Paris Method of making a delicate White Ratafia.

IN a pint of common syrup, put a quart of the juice of the finest muscadine grapes. Give them three or four boils; adding, with a reasonable quantity of uncoloured brandy, two drams of cinnamon, one of cloves, a pinch of coriander seeds, two pinches of Florence fennel seeds, two grains of long

pepper, and a dozen apricot kernels, all well pounded in a mortar. Pour the whole into a large stone bottle well stopped; and let it be exposed to the sun, and finally strained till clear, in the same manner as the red ratafia. These French ratafias, though made simply by infusion, will be found far more delicious than any ratafias which have ever yet been manufactured in England.

English Common and Red Ratafias.

An agreeable common ratafia is sometimes made in England, by infusing half an ounce of nutmeg, half a pound of bitter almonds, and the same quantity of Lisbon sugar, with half a grain of ambergrease in two quarts of clear proof spirit; previously bruising the nutmeg and almonds, and well triturating the ambergrease with the sugar in a marble mortar. When the whole has digested, for some time, in a warm situation, it is filtered through a bag, and bottled for use. Red ratafias are also frequently made in England, chiefly either with black cherries, bitter almonds, spices, and proof spirits only; or with a mixture of cherries, gooseberries, mulberries, and raspberries, besides the other articles. This latter is usually distinguished by the name of dry or sharp red ratafia; but neither, though they are all pleasant cordials, is comparable with those made according to the French method.

Excellent Bath Buns.

TAKE two pounds of fine flour, a pint of ale yeast, with a glass of mountain wine and a little orange-flower water, and three beaten eggs; knead the whole together with some warm cream, a little nutmeg, and a

very little salt. Lay it before the fire till it rises very light; and then knead in a pound of fresh butter and a pound of large round carraway or Scotch comfits. Make them up in the usual form of buns, or any other shape or size, and bake them on floured papers, in a quick oven. These buns are truly excellent; and, by leaving out the comfits, and substituting milk for the cream and mountain wine, &c. a very good cheap and common bun may be easily made.

Good Whigs, to eat with Ale, &c.

IN London, the various sorts of common buns make whigs little regarded; where, indeed, the name of them is now far from generally known: they are, however, still freely used in many parts of the country, being much the same as the commonest buns of the metropolis, only formed into very considerably larger cakes, and not of quite so light a fabric. A very good sort of these whigs is to be made by the following process—Rub a quarter of a pound of butter into two pounds of flour, till none of it be visible; and, with about half a pint of warm cream, and half the quantity of ale yeast, mix it up into a light paste, and put it before the fire to rise. Then get ready a grated nutmeg, with some beaten mace and cloves, a quarter of an ounce of carraway seeds, and a quarter of a pound of sugar; and, having well worked all in, roll the dough out tolerably thin, and make the whigs up into what size and form may be thought proper. They are often made into a large round cake crossed, so as easily to be divided in quarters; this, however, is quite discretionary. When made up, put them on tin plates, set them before the fire, or hold them in front of the

oven, till they again rise, and bake them in a quick oven.

Excellent Medicine for Shortness of Breath.

MIX three quarters of an ounce of finely powdered senna, half an ounce of flour of brimstone, and a quarter of an ounce of pounded ginger, in four ounces of clarified honey. Take the bigness of a nutmeg every night and morning, for five days successively; afterwards once a week, for some time; and, finally, once a fortnight.

Genuine Receipt for making the Celebrated Arquebusade Water.

THIS incomparable vulnerary water, both for internal and external wounds, derives it's name from having been originally famous as a successful military remedy for persons wounded by the bullet of an arquebus, or hand-gun; which was somewhat larger than a musket, and formerly much used in the army, by soldiers who were called arquebusiers. The numerous articles used in making this excellent water; may possibly prevent it's being often properly prepared. These, however, are the respective ingredients, &c. for that purpose—Take four handfuls each of the greater comfrey, mugwort, and the lesser sage; and two handfuls each of agrimony, angelica, betony, bugloss, the greater daisy, the lesser daisy, fennel, figwort, St. John's wort, mouse-ear, long plantain, round plantain, sanicle, green tobacco, vervain, and wormwood. Having picked clean, and chopped, all these herbs, they are to be well beaten in a stone mortar, put into an earthen pot, and have two quarts of white wine poured over them. After steeping them twenty-four hours, place them in an alem-

bic, with about three pints of water at bottom to keep them from burning, and draw off two quarts. About a quart of a weaker sort may be afterwards obtained, to be kept separate for common use, on any slight occasion. These distilled waters are to be set in the sun for forty days, but never to be exposed to the rain or evening dew. When the arquebusade water is used for small external wounds, bruises, burns, &c. it will be sufficient to warm a small quantity of it in a tea-spoon over the flame of a candle, with a very little powdered sugar, and apply it to the part affected on lint or a fine linen rag. But, for large and deep wounds, after making a sufficient quantity lukewarm, with the addition of a little double-refined sugar, the wound must be first washed with it; and, if deep, syringed: after which, a large compress well steeped in the arquebusade water, must be placed on the wound; and, over that, a cabbage leaf, to keep it in a cool state. In severe wounds, it will be proper thus to dress them at least two or three times a day. This water is not only said to take away inflammation, but even to draw out extraneous bodies, which so commonly accompany gunshot wounds, from the wadding, cloathing, &c. It is also excellent for persons who are bruised or wounded by a fall; and, in short, for all sorts of wounds or bruises, whether old or recent, and internal as well as external. For any inward hurt or bruise, half a small wine-glassful is to be taken at a time, covering the patient up warm after drinking it. Dr. Willich observes, that arquebusade water received this name from it's great efficacy in healing gun-shot wounds; though it is, at present, with more propriety, applied to bruises, tumors arising from blows, and

particularly to suggillated parts containing coagulated blood. Various mixtures are used for this purpose; "but," adds the doctor, "according to our experience, the following deserves the preference, both on account of the easy manner of preparing it, and it's superior virtues—Take distilled vinegar, and rectified spirit of wine, of each one pound and a half; double-refined loaf sugar, half a pound; and five ounces of common oil of vitriol. This composition may be applied to the injured parts in a cold or lukewarm state; and the compresses should be kept continually moist, for as soon as they become dry the pain is liable to return. By it's astringent property, it contracts the skin; and the sugar, which settles on it not unlike a coating of glue, ought to be carefully washed off, every other or third day, with Goulard water. No other remedy is equal to this, if it be properly and timely applied; but we think it necessary to add, that care must be taken not to sprinkle or shed any of the mixture on cloaths or linen, which would be burnt and destroyed by it's causticity." Surely, when Dr. Willich recommends this as a substitute for the arquebusade water, under that name too, he must quite have forgotten that the original arquebusade water is an internal as well as external medicine, and frequently to be found so recommended in medicinal books, or he would have felt it necessary to have given a still more important caution than even the very necessary one of saving the cloaths from destruction; since a very small portion of this powerful preparation, if unfortunately swallowed by a person of the strongest constitution, would most probably occasion immediate death! It is hoped, therefore, that however excellent Dr. Willich's prepara-

tion may be for outward bruises, it has never been, nor ever will be, vended as arquebusade water. To prevent any such shocking calamity, it may be advisable never to take inwardly any substitute for arquebusade water; but either to undergo the trouble of making it according to the genuine receipt, or confine the use of what is so called to external application only.

Method of expeditiously Fattening Chickens.

AMONG the many silly prejudices which exist in England against the more general use of rice, is that of remarking it's total unfitness for feeding fowls. This may be true enough, if it be given them in so hard a state as to pass without dissolution; but, perhaps, there is scarcely any thing which will sooner fatten the most delicate chickens than this very article, when it is properly prepared—Take, for that purpose, a quantity of rice, and grind or pound it into a fine flour; mix sufficient for present use with milk and a little coarse sugar; stir the whole well over the fire, till it makes a thick paste; and feed the chickens, in the day time only, by putting as much of it as they can eat, but no more, into the troughs belonging to their coops. It must be eaten while warm; and, if they have also beer to drink, they will soon grow very fat. A mixture of oatmeal and treacle, combined till it crumbles, is said to form a food for chickens, of which they are so fond, and with which they thrive so rapidly, that at the end of two months they become as large as the generality of full-grown fowls fed in the common way.

Lord Orford's curious Method of Feeding Carp in Ponds.

MAKE a gallon of barley meal, three

pounds of chalk, and a good quantity of fine clay, into a very stiff paste; put it into a net, and place it so as to hang about a foot from the bottom of the water. When the carp have sucked away all but the clay, supply them with more made up in the same manner; and, in three weeks or a month, they will be found exceedingly fat.

Candied Angelica.

TAKE young stalks of angelica, about the month of April; and, cutting them in proper lengths, boil them till they are quite tender in a closely covered saucepan. Then take them out, and peel off all the strings; after which, put the pieces of angelica again into the water, and let them simmer and scald till they become very green. Take them up; dry them well in a cloth; and, putting them in a pan, add to them their exact weight of double-refined beaten and sifted sugar, regularly strewed over the whole of them. Let them thus remain two days, and then boil them in the sugar till they look very clear. Put them in a colander to drain off the syrup; and, taking a little double-refined sugar, boil it to sugar again, throw in the pieces of angelica, take them out very soon, lay them on a plate or dish, let them be thoroughly dried near the fire, or in an oven after every thing else is drawn, and keep them in boxes for use.

Excellent Diet Bread.

SIFT a pound of the finest flour, and dry it well by the fire. Beat up eight eggs, for a short time; and then, adding a pound of beaten and sifted loaf sugar, by degrees, continue beating them together for an hour and a half. Then, having before taken the flour from the fire, strew it in cold;

with half an ounce of carraway and coriander seeds, mixed together and slightly bruised. The beating, in the mean time, must not cease, or be at all discontinued, till the whole is put into the paper mould or hoop, and set in a quick but not too hot oven. One hour will be quite sufficient to bake it.

Fine Paste Royal, for Sweet Florendines and Made-Dishes, Rich Tarts, &c.

To a quarter of a peck of the finest sifted flour, take a pound and a half of the best fresh butter, with four yolks of eggs, two whites, and a quarter of a pound of finely powdered loaf sugar. Break the butter, by small bits, into the flour; sift over it the sugar; and making a hole in the centre, break into it the eggs, and wet the paste with cream, sack, and rose or orange-flower water.

Paste for Pasties, Seasoned Florendines, and Made-Dishes, &c.

To a quartern of flour, take a pound and a half of butter; break it in small bits among the flour, and make a paste, not over stiff, with a sufficient quantity of cold water. If wanted to be of a superior quality, two yolks of eggs, with the whites whipped up to snow, may be introduced before the water.

Puff Paste, for Tarts, Cheesc-Cakes, &c.

To a quartern of flour, take two pounds of the finest fresh butter, with four yolks and two whites of eggs. Break into the flour, by small pieces, a fourth part of the butter; then break the eggs into a bason, beat them up, put some water to them, and pour a sufficient quantity in the flour to make a tolerably stiff paste. Roll the whole into a leaf of paste about a quarter of an

inch thick; stick it all over with bits of butter, and double it up into five or six leaves. Then roll it out again to about the thickness of half an inch, lay bits of butter over it as before, and then double it up again in the same manner. Thus continue to do, till all the butter is laid on the paste, and properly rolled in; for it must neither be moulded nor kneaded. Every time the paste is rolled out, and the butter laid on, flour must be lightly strewed over the butter, before doubling up the leaf of paste, as well as on the board, and over the top; for it must neither stick to the board nor the rolling pin.

Delicate Sugar Paste, for Tarts, or Rich Cheese-Cakes, made of Sweetmeats, Rich Fruits, &c.

TO a quartern of flour, take a pound of fresh butter, and half a pound of fine powdered loaf sugar. The butter must be rubbed into the flour by such minute bits as to seem like grated bread; then the sugar must be sifted through a fine sieve, and well rubbed into the flour, which is to be made into a stiff paste with water that has been boiled. A little rose or orange-flower water may also be added.

Standing Paste, or Raised Crust, for Pies baked without Dishes or Pattypans.

TO a quartern of flour, take half a pound of butter; melt the butter in boiling water, and then make up the paste, but not too stiff, while the butter is hot.

Paste for Custards and Standing Ornaments in Pastry.

POUR boiling water into any quantity of flour, sufficient to form a paste rather stiff. This simple paste, when well worked up, will keep any shape into which it may be moulded.

Curious German Method of Baking and Selling Ready-made Pie Crusts.

IN some foreign countries, and particularly at Vienna, it is common for persons to prepare all the internal parts of pies, tarts, &c. at home, in a stewpan over their stoves, and to send to the bakers their dishes, for a ready-made lining and top of the proper paste, which is baked separately in a few minutes; and, being filled with the prepared fruit, meat, &c. the top is placed on, and it is served up as a baked pie. Frequently, for small pies or tarts, there is only a bottom and top crust. This practice of having crusts ready prepared, has been introduced at a house famous for pies, &c. in London, by an ingenious foreign restaurateur. The mode has it's convenience; but, perhaps, on the whole, though the crust is certainly less liable to be spoiled in the oven, the internal part can seldom be quite so well prepared in a stewpan.

Delicate Ice for Tarts, &c.

TAKE a little yolk of egg, and melted butter; and having beat them very well together, dip in a quill feather, wash over the tarts with it, and sift sugar on them just as they are going into the oven.

The famous Portugal Decoction, or Diet Drink in Fevers.

BOIL rather more than a pint and a half of spring water; and put into it half a gill of lemon-juice, two ounces of fine powdered loaf sugar, and a scruple of cochineal. Let the mixture continue boiling a little, just for the scum to be taken off; put it by, to cool and settle; and, pouring off the clear, add to it a gill of damask-rose water. "This

decoction," says a most learned and eminent physician, "comes recommended by it's pleasant colour and grateful taste, and is a most desirable drink in fevers; for it restrains the heat and fever of the stomach and blood, quenches thirst, and acts as a gentle diuretic. "Let it be drank at pleasure," adds the learned doctor, "without any limitation."

Saponaceous Draught for the Yellow Jaundice, &c.

TAKE from two scruples to four, according to the age and state of the patient and the disease, of the best Venice soap, and boil it in six ounces of milk till reduced to four; then add three drams of sugar, and strain it for a draught. This quantity is to be taken every morning and afternoon for four or five days, and is reckoned a most prevailing medicine against the jaundice. According to the celebrated Barbette, a similar saponaceous draught cured a young woman of the most dreadful epileptic fits, with which she had been afflicted almost a whole year, commonly holding her from seven in the morning till nine at night. After once purging her, he twice a day gave her half a dram of Venice soap, boiled in six ounces of milk to three, for each dose; and, in about thirty days, entirely cured her.

Dr. Fuller's Chemical Snuff, for the Head-Ache, Palsy, and Drowsy Distempers.

MEDICINAL snuffs, or errhines, are chiefly to be used in the morning; but, if needful, at any other time also. "They draw," Dr. Fuller observes, "out of the head and nose, abundance of water, mucus, and viscid phlegm, and are pertinently prescribed against such illnesses of the head as are caused by tough, clammy matter, and have been

of long continuance and contumacious; such as gravative head-ache, palsy, and drowsy distempers." He particularly recommends, for these purposes, a snuff made in the following manner—Take half a scruple of turbith mineral, half a dram of powdered liquorice, a scruple of nutmeg, and two drops of oil of rosemary; make them all into a fine powder, and snuff up into the nose a very small quantity. This is so wonderfully powerful, that it brings off thin lymph as if it raised a salivation through the nose, so plentifully and streamingly, that no person could have imagined, who had never seen, it's effects. He advises, therefore, that it should not be often repeated, without snuffing up after it a little warm milk or oil, to prevent any soreness by fretting the membrane of the nostrils.

Epileptic Electuary, for the Cure of Falling Fits, Hysterics, and even St. Vitus's Dance.

TAKE six drams of powdered Peruvian bark, two drams of pulverized Virginian snake root, and a sufficient quantity of syrup of piony to make it up into a soft electuary. This is said, by a celebrated physician, to have been experimentally found a most prevalent and most certain remedy. One dram of this electuary, after due evacuations, being given to grown persons, and a less dose to those who are younger, every morning and evening for three or four months, and then repeated for three or four days before the change and full of the moon, absolutely eradicates epileptic and hysteric diseases; and also those odd epileptic saltations called St. Vitus's dance, in which the unfortunate patient is afflicted with singular gesticulations and leapings, which have given rise to the name of that terrible disease.

Incomparable Apricot Wine.

TAKE eight pounds of ripe apricots, slice them into two gallons of spring water, and add five pounds of powdered loaf sugar. Boil them together for some time, without taking off the scum; then skim it off, as it continues to rise, and put it in a clean sieve over a pan, to save the liquor which comes from it. When the boiling liquor is as clear as it can be made from the dross of the sugar, pour it with the drainings of the sieve hot on the kernels of the apricots; which must be put, with the stones, into the pan where it is intended the wine should be left to cool. Stir it well together, cover it closely up till it grows quite cool, and then work it with a toast and yeast. In two or three days, when it is found to be settled, fine it off into a cask, leaving it to ferment as long as it will. After it has done working, pour in a bottle of old hock, mountain, or sherry, and stop it up for six months; then, if very fine, bottle it off, and keep it twelve months. This is, indeed, a most delicious wine; and, when well managed, little inferior to the best productions of the grape.

Expeditious and Effectual Remedy for St. Anthony's Fire.

TAKE equal parts of fine spirit or oil of turpentine and highly rectified spirits of wine; mix them well together, and anoint the face gently with a feather dipped in it immediately after shaking the bottle. Do this often, always first shaking the bottle, and taking care never to approach the eyes, and it will generally effect a cure in a day or two; for, though it seems at first to inflame, it actually softens and heals. This is transcribed from a valuable collection.

Delicate little Carraway Puddings.

TAKE a pint of cream, with six yolks of eggs and three whites; beat them well together, and put in two ounces and a half of Naples biscuit, or grated crumb of a small loaf to about the same weight, a little nutmeg, a spoonful of mountain wine, and another of rose or orange-flower water. Beat the whole together for a quarter of an hour, and season it with a very little salt, adding sugar to palate. Then butter several little custard pans; and into some put stoned raisins, in others carraway comfits, in others candied peels cut small, and in others currants: but, chiefly, carraway comfits. Fill up the pans with the batter; and set them in a brisk oven. When they are baked, turn them out hot, and set them bottom upward. They will appear of a bright yellow colour; and may be served up with butter, sugar, and a little mountain wine, melted together, and poured over the puddings, or in a sauce boat.

Best Naples Biscuits.

PUT a pound of the whitest Lisbon sugar into half a pint of water, with a small wine glassful of orange-flower water, and boil them till the sugar is entirely melted. Break eight eggs, whisk them well together, and pour the syrup boiling hot on the eggs; whisking all the while of pouring it in, and till the mixture becomes quite cold. Then lightly mix with it a pound of fine sifted flour, and put three sheets of paper on the baking plate; make the edges of one sheet stand up nearly two inches high, pour into it the batter, sift some powdered loaf sugar over the top, and set it in the oven, where it must be closely attended, or will soon burn at the top. When carefully baked,

let it stand till cold in the paper; afterward wet the bottom of the paper, till it comes easily off. The biscuits may then be cut into whatever size is most agreeable. Indeed, if it should be preferred, the batter may be at first filled into small tins, and so baked separately, but this is very seldom done.

Rich Custards, either for Cups or Crust.

TAKE a quart of cream, and boil it with half a grated nutmeg, and a little cinnamon. Keep it stirring all the while; and, when it has boiled a short time, pour it into a pan, and stir it till it grows cool, to prevent it's scumming. Then beat the yolks of eight eggs with the whites of three, and stir them into the cooled cream; adding a very little salt, sugar to the palate, and some rose or orange-flower water. Strain all through a hair sieve, and fill the cups or crusts in which they are to be baked. They must be set in a tolerably quick oven; and, when they boil up, are sufficiently done. If, at any time, small custards in cups or basons should be wanted when it is inconvenient to bake them, by preparing a kettle of boiling hot water, and setting them in it so as for them to stand at least one third part above the surface, while it is kept only gently boiling lest it should get into the cups, they will very soon be enough done; and, being browned after taking them up, by holding over them a salamander or red hot iron, will seldom be discovered not to have been baked in an oven.

Speedy Remedy for a Bruised Eye.

BOIL a handful of hyssop leaves in a little water, till they are quite tender; then put them up in linen, apply it hot to the eye, tie it on tightly at bed-time, and the eye

will next day be quite well. This receipt is taken from a large and valuable collection which appears to have formerly belonged to the family of the Earls of Shaftesbury; and it is therein added, that "a man who had his thigh terribly bruised by the kick of a horse, was cured in a few hours, only by a poultice of the leaves of hyssop, cut or minced very small, and beaten up with unsalted butter."

The Dutchess of Rutland's Stomach Plaister for a Cough.

TAKE bees-wax, Burgundy pitch, and resin, each an ounce; melt them together in a clean pipkin, and then stir in three quarters of an ounce of common turpentine, and half an ounce of oil of mace. Spread it on a piece of sheep's leather, grate some nutmeg over the whole plaister, and apply it quite warm to the region of the stomach.

Oil of Brown Paper, for Burns.

TAKE a piece of the thickest coarse brown paper, and dip it in the best sallad oil; then set the paper on fire, and carefully preserve all the oil that drops for use. This is said to be an admirable remedy for all sorts of burns. Oil of writing paper, collected in a similar manner, is often recommended for the tooth-ache.

Excellent and wholesome Beef Broth.

To a single steak of fine beef cut off the rump or buttock, and weighing one pound, add three pints of water, a blade of mace, and a very little salt. Let it simmer till reduced to a quart, strain it off, set it to cool, take off the fat when cold, and warm it as wanted. The beef is not to be at all bruised.

Oyster-Shell Lime-Water.

IN the collection from which the four last receipts are extracted, as well as many others in this work, is the following method of making lime-water with oyster-shells—Take a pound and a quarter of oyster-shells, burnt in an oven, or other strong wood or coal fire, and throw them, when red-hot, and thoroughly calcined, into a gallon of cold water; from which, after standing four hours, and being well stirred, the liquor should be filtered through paper, and bottled and closely corked for use. Old oyster-shells, which have been often washed with rain, are better than those more recent, as the salt they then contain makes them apt to crackle and fly. The shells of the Colchester or native oysters, though small, are preferable to the larger sorts. If the lime-water fails to turn syrup of violets green, it is a sign that it has lost its virtue; which, on being five days exposed to the air, will undoubtedly happen. Lady Wallingford had this receipt from the Duke of Beaufort; who used it for the gout, and found great benefit. “The Dutchess of Rutland,” it is added, “gave me this—Take twenty oyster-shells, and burn them red edgeways till they are rotten: then, taking them singly out with the tongs, blow off the coals; put them into a gallon of water; stir and break them to pieces with a stick; and, after they have stood two or three hours, filter the liquor through a filtering paper in a kitchen sieve, and put it up in well corked bottles for use.” It is singular, that some modern medical writers should insist there is no medical difference between common lime, and shell-lime; yet, at the very same time, earnestly recommend the latter to particular attention,

as undoubtedly making a more powerful cement or mortar! If it differ essentially as a cement, which is on all hands agreed, there seems abundant reason to suppose that it may also materially differ as a medicine. Perhaps, acute observation might discover distinct properties even in all the various shells of different species of fish, down to the crustaceous coverings of lobsters, crabs, &c. which last are in some degree so acknowledged by the faculty in general.

Common Lime-Water.

TAKE a pound of fresh-burnt quick or unslacked lime, put it into a glazed earthen vessel, pour over it a gallon and a half of boiling hot spring water, stir it well, and cover it closely up till it gets quite cold. Then scum it clean, again close it up, let it stand two days, pour off the clear into glass bottles, and preserve it for use. If kept well stopped, its virtues are said to be rather improved than diminished by age. The medical uses of lime-water are thus described in the last edition of the Edinburgh Dispensatory—“When applied to the living fibre, lime-water corrugates and shortens it; it, therefore, possesses astringent powers. It is also a powerful antacid; or, at least, it combines with and neutralizes acids, when it comes in contact with them. It also dissolves mucus, and kills intestinal worms. From possessing these properties, it is used in medicine, in diseases supposed to arise from laxity and debility of the solids; such as diarrhœa, diabetes, leucorrhœa, scrofula, and scurvy; in affections of the stomach, accompanied with acidity and flatulence; when the intestines are loaded with mucus; and, in worms. It has also been recommended in

crusta lactea, in cancers, and in chronic cutaneous diseases. Externally, it is applied to ill-conditioned ulcers, and gangrenous sores; as a wash, in tinea capitis and psora; and as an injection, in gonorrhœa, fistulas, and ulcers of the bladder. When taken internally, it's taste is said to be best covered by lukewarm milk. It's dose is, commonly, from two to four ounces, frequently repeated; but, when long continued, it weakens the organs of digestion." Thus far admits the Edinburgh Dispensatory; but denies it's efficacy as a lithontriptic, because "it is scarcely capable of dissolving, even out of the body, any of the substances of which urinary calculi consist." This however is not altogether such satisfactory reasoning as we generally find in that admirable work; though, certainly, lime-water is no longer relied on as a specific for the stone, which it was once commonly esteemed. In applying lime-water to sores, they should be well washed with it warm for half an hour: then have a plaister of Turner's cerate, or some other moderate salve; and, over the plaister, a linen cloth four times double well wetted with the water, and kept wetting as it dries, till the part be healed. When taken internally, one table-spoonful, morning and night, is sufficient for a child; or, if very young, half a table-spoonful. In many of the above complaints, it's efficacy is very highly extolled. It is likewise allowed greatly to assist in extracting the virtues of many vegetable substances.

Agreeable Preventative of a Consumption.

SET two new-laid eggs in hot embers, till they are thoroughly warm, but without suffering the whites to get hard; then make a small hole on the top of each egg, pour

off the whites as expeditiously as possible, and fill up the eggs with red-rose water and powdered cinnamon and sugar; warm them again in the embers, and eat them as soon as they are sufficiently done. This constantly repeated, at least once every day, will generally prove very effectual in preventing a decline.

Muffins and Crumpets.

IN order to bake muffins and crumpets properly, a place is first to be constructed with a furnace, as if intended for a copper; but having a piece of cast iron all over the top, resembling the bottom of a copper or large iron pot: and, when wanted for use, a coal fire must be made in the furnace beneath, exactly in the same manner as for heating a copper. The regular method of preparing most excellent muffins, is simply as follows—Put a quarter of a peck of the finest and whitest flour into the kneading trough; and, mixing a pint and a half of warm milk and water, with a quarter of a pint of good mild ale yeast, and a little salt, stir them well together for a quarter of an hour, strain the liquor into the flour, mix the dough as high as possible, and set it for an hour to rise. Then roll it up with the hands, pull it into pieces the size of a large walnut, roll them in the hand like balls, and lay a flannel over them as fast as they are rolled up, carefully keeping all the dough closely covered up the whole time. The whole dough being rolled into balls, those first done will be nearly ready for baking, which is known by their spreading out into the right form for muffins. Lay them, then, on the heated plate; and, as the bottom begins to change colour, instantly turn them on the other side. Great care must be taken to prevent their

burning; and, if the middle of the plate be too hot, a brick or two should be placed in the centre of the fire, to slacken the heat of the furnace. A superior sort of muffins is pretended to be made by mixing a pound of flour with a single egg, an ounce of butter melted in half a pint of milk, and two table-spoonfuls of yeast, beat thoroughly together, set two or three hours to rise, and made up and baked in the usual way. Crumpets are commonly made with a thin batter of flour, milk, and water, and a very small quantity of yeast only, poured on the iron hearth like pancakes into a frying-pan, which they much resemble both in form and substance. They are expeditiously done on one side, and must be carefully turned in time on the other. Both muffins and crumpets are very agreeable with tea or coffee; either when buttered hot as soon as baked, or on being afterward well toasted and buttered: the crumpets are buttered on both sides; and the muffins being cut round, and pulled open in two when toasted, are buttered on both parts in the middle. Children are, in general, fondest of crumpets; but muffins are alone introduced at coffee-houses, &c. in London.

Fine French Macaroons.

BEAT finely, in a marble mortar, a quarter of a pound of blanched almonds, with four spoonfuls of orange flower-water; and whisking to a froth the whites of four eggs, mix that and a pound of sifted loaf sugar to such a fine paste as will drop well from the spoon: then put a sheet or two of wafer paper on the tin, and drop on it at proper distances, the little cakes, in the usual small oval forms. They must be baked in a brisk oven, very brown and

crisp, but with the greatest possible care not to burn them.

Common Macaroons.

POUND, but not very finely, six ounces of blanched almonds, and mix them with half a gill of water and the whisked whites of two or three eggs. Then add six ounces of Lisbon sugar, make the whole up into a proper paste, drop them with a spoon on wafer paper laid over the baking wire, and sift a little sugar on them. As these macaroons are to be eaten moist, they must only be baked till they are of a fine brown colour. When done, the wafer paper at the bottom and sides of each cake is to be left on, and the rest carefully cut away.

Ratafia Drop Biscuits.

THESE macaroons, or drop biscuits, may be made either like the French or common macaroons; by only substituting, for half the quantity of sweet blanched almonds, an equal quantity of bitter ones. It is likewise not uncommon, by way of distinction, to make them of a round and more elevated form than the flat and oval shape of the macaroons properly so called. Other drop biscuits may readily be made, by similar and obvious substitutions of the requisite articles.

Best Method of making Blamange, or Blanc-Manger.

BOIL, till melted, a quarter of an ounce of finely shred isinglass in a pint of milk. Pound two ounces of blanched sweet almonds, and six or eight bitter ones, very fine; mixing in a little orange-flower water, and a small quantity of mace, cinnamon, nutmeg, and sugar. Strain the isinglass and milk into the almonds, &c. then let them boil up together, pass the whole

through a sieve, and fill it into the moulds prepared to receive it, from whence it is not to be removed till quite cold. Blamange may thus be made in any shape; and, from it's nourishing quality, should never be absent from a genteel table, especially where any of the family or visitors have the smallest tendency to a decline. Indeed, though so great a delicacy, it may be considered as a most potential medicine for consumptive habits; and, if the almonds, &c. be reduced or omitted, it may be made with far less expence than most medical preparations can be procured. Even isinglass alone, boiled in milk, and sweetened with a little sugar, if freely eaten for a short time, is found extremely beneficial to weakly constitutions.

Russian Method of Preserving Green Peas for Winter.

PUT into a kettle of boiling hot water any quantity of fresh-shelled green peas; and, after letting them just boil up, pour them into a colander. When the liquor has drained away, empty them into a large thick cloth, cover them over with another, make them quite dry, set them once or twice in a cool oven, to harden a little; after which, put the peas into paper bags, and hang them up in the kitchen for use. To prepare them, when wanted, they are first well soaked for an hour or more; and then boiled in cold water, with a few sprigs of mint, and a little butter. Green peas are sometimes kept in England, by scalding and drying alone, without putting them in an oven; they are afterward bottled like gooseberries or damsons, covered by clarified suet, closed up with cork and resin, and either buried in the earth or kept in a cool cellar; being boiled, when wanted,

till quite tender, with mint, butter, and sugar. This last article, at least, is certainly an improvement on the Russian method. A dish of green peas, thus prepared, has sometimes agreeably surprised friends at a Christmas dinner.

Capital Fish-Sauce.

TAKE three well beaten yolks of eggs, two anchovies, a quarter of a pound of butter, with as much flour as will lay on the point of a knife; two spoonfuls of elder vinegar, a small bunch of sweet herbs, and a little pepper, salt, and nutmeg. Stir these all on the fire till the liquor is thick, but it must by no means be suffered to boil. If it be not sufficiently sharp, squeeze in a little lemon-juice, and pour it over the fish.

Delicate Orange Posset.

SQUEEZE the juice of two Seville oranges and one lemon in a bason which holds about a quart; sweeten this like a syrup, with best double-refined sugar; and, adding two spoonfuls of orange-flower water, strain the whole through a lawn sieve. Boil rather more than a pint of fine thick cream, with some thin shreds of orange peel; and, when it is cool, pour it into the juice, through a flannel bag held as high as possible from the bason into which it descends. It should stand a day before it is wanted; and must be sent to table with bits of orange, lemon, and citron peel, placed on the top.

Almond Hog Puddings.

BLANCH a pound of almonds, and beat them fine with two spoonfuls of mountain wine or rose-water; mix in a pound of marrow or fine kidney suet shred very small, a pint of cream, the yolks of four-

teen eggs, a glass of mountain, a little beaten mace and nutmeg, and two two-penny loaves finely grated. Sweeten to palate; and if, on well mixing, it should appear too thick, add a little more cream. Fill the skins; tie the puddings up close; and, before they are put in the kettle to boil, wash them in cold water, which will keep them from bursting.

Queen Cakes.

TAKE a pound each of dried and sifted flour, beaten and sifted loaf sugar, and fine fresh butter washed in rose or orange-flower water. Pour the water from the butter; squeeze it well in the hand; and work it, by very small bits at a time, with half the flour and six yolks but only four whites of eggs, beaten well together, and mixed with the butter. Then work in the rest of the flour and the sugar; adding three spoonfuls of orange-flower water, a little beaten mace, and a pound of nicely picked and dried currants. The pans must be well buttered, filled half full, have a little double refined sugar sifted over, and be set in a quick oven.

Genuine French Noyeau, as made at Paris.

THIS delicious French cordial liqueur, generally so ill imitated in England, is made with the greatest ease, when the right method is known, where the best uncoloured brandy is obtainable; but it will not be sufficient, to substitute malt spirit for French brandy; nor even bitter almonds for apricot kernels. The genuine Paris receipt is simply as follows—In nine quarts of white brandy, with a quart of orange-flower water, adding six ounces of loaf sugar for each quart of the brandy, infuse for six weeks whatever quantity of

fresh apricot kernels may be judged to impart the most approved flavour. The sugar must be carefully broken into bits, and dipped into an equal quantity of common water the moment before it is put into the infusion. That precaution taken, and these directions exactly followed, the whole is to be filtered through a flannel or cotton bag, when the process will be complete for producing this charming French liqueur.

*Extract of Amber; or, Excellent prepared
Ambergrease for General Use.*

TAKE two drams of ambergrease, the same quantity of white sugar-candy, twelve grains of musk, and six grains of civet. Beat the whole small together, and put the mixture into a glass stopper bottle; then pour on the ingredients four ounces of highly rectified spirit of wine, and place it in warm embers for twenty-four hours. While the mixture continues warm, separate the clear from the dross, and keep it always closely stopped. This extract is far better for general use than the best ambergrease alone. Five or six drops give to almost any article a most noble perfume. Half the quantity above directed will last most families for a considerable number of years; and it is highly convenient to be kept, particularly at a distance from London, because it is often prescribed in cordials, &c.

*Admirable Wash for the Hair, said to Thicken
it's Growth better than Bear's Grease.*

TAKE two ounces each of rosemary, maidenhair, southernwood, myrtle berries, and hazel bark; and burn them to ashes on a clean hearth, or in an oven: with these ashes make a strong ley, with which wash

the hair at the roots every day, and keep it cut short. This lixivium, it is said, will destroy the worm at the root; and prove far more effectual than bear's grease, or pomatum, which rather feed than destroy that unsuspected enemy to the hair.

Incomparable Keeping Mustard.

BOIL a sufficient quantity of horse-radish in the best white wine vinegar, add to it half as much mountain or good raisin wine, and a little double-refined sugar; then make it up to a proper consistency with the best unadulterated Durham flour of mustard, stop it up close, and it will keep for years. Mustard thus made has an inconceivably fine quickness and flavour; which may be still farther improved, at pleasure, by using any of the more favourite vinegars, according to palate, such as elder-flower, tarragon, raspberry, &c. Common keeping mustard may be made by only substituting water for the vinegar, with or without garlic, and a little salt. By well pounding and finely sifting mustard seed, as flour of mustard is so often adulterated with common flour, &c. it's goodness may be relied on. The flour of mustard should be gradually mixed with the boiling water or vinegar, to a proper thickness, and rubbed perfectly smooth.

Common Mustard for immediate Use.

MIX up the flour of mustard very gradually with cold water, a little milk, salt, and sugar. A little cream is still better than milk; but, at any rate, mustard made in this manner is not at all bitter, and may therefore be instantly eaten. It will keep some days, as well as any mustard made in the common way.

Best Savoy Biscuits.

BEAT up twelve eggs, leaving out half the whites, with a small whisk; putting in two or three spoonfuls of rose or orange-flower water, with a pound of double-refined powdered and sifted sugar, while whisking them. When the whole appears as thick and white as cream, take a pound and two ounces of the finest and driest sifted flour, and mix it in with a wooden spoon. Then make up the batter into long cakes, sift some sugar over them, and put them into a coolish oven, or they will be very apt to scorch. Common Savoy biscuits are made by putting in the whole of the eggs, and leaving out the rose or orange-flower water. The manner of forming them into shapes of about four inches long, and half an inch wide, is by pulling along, on wafer paper, a spoonful of batter with a tea-spoon; pressing down the batter, at the same time, with a finger. They must be well watched, while baking; and, when enough, be carefully cut off while hot.

Fried Apple Pasties.

PARE, quarter, and core, any of the best-baking or boiling apples; boil them till tender, with a stick of cinnamon, in sugar and water; and then add a little white wine, the juice of a lemon, a piece of fresh butter, and some orange-flower water. Stir the whole well together; and, when cold, put it in puff paste of a proper size for fritters, which will soon be sufficiently done in a frying-pan.

Excellent Remedy for Swelled Legs and a Relaxed Stomach.

TAKE six ounces of the common bitter

infusion, consisting of gentian root and outer rind of Seville orange, with or without coriander seeds; one ounce of tincture of senna; and a dram of compound spirits of lavender. Mix them together, and take four spoonfuls every other night on going to bed. To prevent swelled legs from breaking, make a decoction of marshmallow leaves, rue, camomile, and southernwood, boiled in a quart of ale or stale beer; and foment them with flannels wrung out of the liquor, as hot as can be borne without scalding, three or four times a day. After bathing, anoint them with a little ointment of marshmallows; and should they even be broke, only cover the holes with dry lint, while bathing or fomenting the legs, and afterward dress them with the ointment, and take a little cooling physic.

Aberdeen Method of Pickling Salmon.

BOIL salmon, as if intended immediately for the table, in water mixed with a good quantity of common salt; then lay it to drain, till cold, in the open air. Afterward, put it into a close cask or pot, with a gallon of vinegar to thirty pounds of salmon, and half the quantity of water in which the fish was boiled. Great care must be used in taking off the scum, as it rises, during the whole time the salmon is boiling, which should on no account be overdone.

Famous Yellow Water.

THIS admirable cordial water is thus made—To half a gallon of brandy, take half a pint of damask rose water, a gill of poppy water, a quarter of a pound of stoned raisins of the sun, half an ounce of bruised cinnamon, half an ounce of whole cloves, two bruised nutmegs, half an ounce of car-

raway seeds, a handful of grossly shred stick liquorice, and two drams of saffron. Let the whole stand closely covered in an earthen or stone vessel six days, stirring it well twice each day; then put in a little angelica and balm, and let it remain two days longer: after which, strain it into a large glass stopper bottle, on a pound of powdered and sifted loaf sugar; and, when that is thoroughly dissolved, bottle the liquor for use.

Baked Beef or Mutton Potatoe Pudding.

THIS æconomical article is made in the following easy manner—Boil a sufficient quantity of well pared mealy potatoes till they are so thoroughly done as to be ready to crumble in pieces; drain them well in a colander or sieve; pick out every speck, impurity, or hardness; and mash them as fine and smooth as possible. Make them up into a thickish batter, with an egg or two and milk; and, placing a layer of the steaks or chops, well seasoned with salt and pepper, at the bottom of a baking dish, cover them with a layer of batter; and so, alternately, till the dish be filled, taking care to have batter at the top. The dish should be first well buttered, to prevent sticking or burning; and, in that case, the bottom as well as top may consist of potatoe batter. The pudding, when properly baked, will be of a fine brown colour.

Rich Mince Pies, without Meat.

MINCE sufficiently small two pounds and a half of fine fresh beef suet, eight eggs boiled hard, three ounces of blanched almonds, a pound and a half of stoned raisins, and half a dozen fine apples; mix up with them two pounds and a half of picked and cleansed currants, a pound and a quarter

of the finest powdered sugar, an ounce of finely beaten cinnamon, half an ounce of pounded nutmeg, and a quarter of an ounce of cloves and mace beaten together, with half a pint of the best French brandy, a gill of mountain wine, a little fresh lemon peel very finely shred, and some candied citron, lemon, orange, and angelica. Make a fine paste, with one pound of butter rubbed into two pounds of flour, and half a pound rolled in; fill the patty-pans in the usual manner, and bake them in a moderate oven. If this mince meat is intended to be kept, the candied sweetmeats, and even the currants, need not be added till wanted for making up the pies.

Pickled Mushrooms.

THERE are many tedious and expensive methods of pickling mushrooms: but the simplest effectual process is, on most occasions, the best; especially, where there is danger of overpowering the natural flavour. If mushrooms be merely washed clean, dried, and put into small bottles, with a few blades of mace, a nutmeg just scalded in boiling vinegar and then thinly sliced while hot; the bottle filled up with half home-made sugar vinegar, and half spring water, both cold; having melted mutton fat on the top, and kept covered with bladder and leather; the mushrooms will keep a long time, and be of as fine flavour as when fresh gathered, though not of so white a colour: a spoonful of the pickle, too, will give a very fine flavour to sauce. By the following easy method, the colour of pickled mushrooms may be retained, as well as the flavour, and they will keep for years—Take out the gills or red insides of the larger mushrooms, and peel their tops; the buttons, or small round mushrooms, need only be rubbed

with a piece of flannel dipped in salt. Throw them into milk and water as they are peeled and rubbed, drain them out into a stew-pan, cover them with a handful of salt, put in some pepper and mace, set them on a stove or gentle fire to draw out the liquor, and keep well shaking them over it till it dries up. Then put in vinegar sufficient to cover them: give it a single warm up; and pour the whole into a stone jar, or keep them in separate bottles, closely stopped; and they will be delicious in taste, pleasing in appearance, and continue good for several years.

Mushroom Powder.

PEEL and cut off the root end of the largest and thickest mushrooms, wipe them clean with dry flannel, spread them on pewter dishes, and set them to dry in a slow oven. This liquor must entirely dry up, as it will make the powder much stronger; and, when they are become quite dry enough, beat them to powder in a dry mortar, sift it through a hair sieve with a little Cayenne pepper and pounded mace, and keep it bottled and closely corked for use. This powder is, certainly, very good for sauce; but, where ketchup or pickled mushrooms are to be had, is of little or no service. It is chiefly calculated to be used at sea; where, also, the other articles may be nearly as well preserved.

Boiled Knuckle of Veal.

THE following is a very good method of dressing a knuckle of veal—Boil, with the veal, a quarter of a pound of rice, a blade of mace, and a few sweet herbs: when the knuckle is sufficiently done for eating, take it out, and boil in the liquor a quarter of a pound of vermicelli; adding, afterward, half

a pint of cream, a little fresh butter, with burnt flour, and some fried onions. The liquor, or sauce, may be served up either separately or with the meat.

Haunch of Venison.

HAVING made up a substantial fire, and spitted the haunch, baste and flour it a few minutes; then fasten over the fat part a piece of veal caul; or double paper with paste between the sheets, securely tied round the meat. A large haunch will take about four hours to be well soaked; but the best general rule is, where the fire is regularly kept up, and the meat within a proper distance, to allow a quarter of an hour for every pound roasted, from a fowl to a sirloin of the largest ox; and the same rule may generally be observed in boiling. The haunch must be well basted all the time it is roasting; and, when nearly done, the caul or paper and paste must be taken off, and the meat well dredged with flour and basted with butter, till of a nice light brown colour. It's own gravy alone, should there be sufficient, is to be served up in the dish; but a good brown gravy must be sent to table separately, and also a boat full of hot currant-jelly sauce beat up and melted with a little red port and sugar.

Old Sauce for Venison.

AN old favourite sauce for venison is still occasionally made in the following manner—Simmer, in a pint of red wine, half a pound of powdered sugar, and a stick of cinnamon, till the liquor becomes tolerably thick, but without boiling; then cut some bread into dice, soften it in water, put it into the sauce, take out the cinnamon, and boil the rest up together. Sometimes,

the bread is at first boiled with the wine and the spice till quite smooth, and the sugar only introduced on taking out the cinnamon; when it is boiled up, and beaten into what is called the old pap sauce for venison.

Haunch of Mutton dressed to resemble Venison.

SEVERAL expedients have been contrived to make mutton eat like venison. A good haunch of mutton when it has hung a proper time, if it be dressed exactly like a haunch of venison, and eaten with the same sauces, which is no extraordinary trouble, nor any great expence, beyond that of the same quantity of mutton dressed in the common way, is certainly a very excellent dish, though it cannot possess all the precise flavour of venison. It may be doubted, however, whether the methods of previously steeping it in sheep's blood, for five or six hours, then letting it hang as long to the full as it will keep sweet before it be dressed, rubbing it over with butter, washing it with milk and water, or bathing with red wine, vinegar, &c. are greatly to be preferred. The best of these modes, perhaps, though not the least expensive, is that of having one of the largest and fattest legs of mutton cut out like a haunch of venison as soon as the sheep is killed, and while the flesh still continues warm, which makes it eat the more tender, putting it with the back part downward in a pan, pouring over it a bottle of red wine, and leaving it thus to soak twenty-four hours; then spitting and roasting it at a good quick fire, and basting it all the time with the same liquor and butter. In this way, it will be roasted in little more than an hour and a half; and, when done, is to be served up, like a haunch of venison, with good brown

gravy in one boat, and currant-jelly sauce in another. A fine fat neck of mutton, dressed in the same manner, eats almost equally well.

French Puffs.

To a pint of water, put a piece of butter the size of a nutmeg, with a very little salt; when it boils, add as much flour as will thicken it to the consistency of a hasty pudding. Keep it well stirred all the time; and, after it has been taken off and stood till cold, beat it up with two eggs, and drop the batter into a frying-pan, with a little fat or lard, just in the same manner as for fritters. Pile them up on a dish, as they are done, strewing over them powdered sugar, with a slight sprinkling of rose or orange-flower water.

Real Oxford Sausages.

OXFORD sausages are well known to be peculiarly delicate; and the following, there is good reason to believe, is the present true method of preparing them—Mince one pound each of the prime young pork, the whitest veal, and the freshest beef or veal suet, all cleared of skin and sinews; steep the crumb of a two-penny loaf in milk and water, shred fine a very little lemon peel, chop a few sage leaves, some thyme, and any other sweet herbs, grate a little nutmeg, and add a small quantity of beaten long pepper and salt. Then mix the whole well together, and press it down close in a pan for use. It may be stuffed in skins, like other sausage meat; but is generally rolled out, as wanted, to the usual size of common sausages; and they are fried in fresh butter of a fine brown colour, or broiled over a clear fire.

Mock Brawn.

TAKE the belly-piece of a fine young porker, rub it well with saltpetre, let it remain thus two or three days, wash it clean, and boil it till nearly enough; then take three neats-feet, boil them tender, take out all the bones, and roll the feet and belly-piece together as closely as possible. Bind the whole very tight with a strong cloth, and coarse tape; in which let it boil till quite tender, and then hang it up without removing the string or cloth. It is afterward to be kept in a sousing pickle, composed of a quarter of a peck of bran, a small sprig or two of rosemary, half a dozen bay leaves, and a quarter of a pound of common salt, boiled up together for about twenty minutes, and then carefully strained; to receive, when cold, not only this mock brawn, but either heads, feet, ears, &c. of pigs, intended for sousing. Some persons, in making mock brawn, use a pig's head, which they season and boil with the belly-piece; then, cutting the meat from the bones, introduce it blended with the pieces of neats-feet: but this method, however ingenious, requires much more trouble in pressing and keeping the brawn together; and has, after all, little or no advantage in taste, when the former is properly managed.

Dutch Flummery.

BOIL an ounce of isinglass in half a pint of water till it is all dissolved, adding a little lemon peel while it is boiling. Then beat up three yolks of eggs, with half a pint of white wine, and put this mixture to the melted isinglass, with lemon juice and sugar to palate. Mix the whole well together, boil it up a little, strain it through

a lawn sieve, stir it till near cold, and then put it into a melon shape. This is sometimes called Dutch blamange.

French Flummery.

BEAT half an ounce of isinglass as fine as possible; boil it gently, for about a quarter of an hour, in a pint of cream, carefully stirring it all the time; and then, taking it off the fire, sweeten it with some fine powdered loaf sugar, add a very little rose and orange-flower water, strain the whole through a sieve, stir it till half cold, and put it into a bason or mould. When quite cold, turn it into a dish, and garnish with currant jelly.

Common Flummery.

GOOD common flummery is thus made—Put some of the finest and whitest oatmeal into a broad and deep pan, cover it with water, stir it well, and let it stand twelve hours; then pour off the water clear, and put on fresh, to be stirred and remain the same time, and be in like manner poured off. Then stir in a little fresh, immediately strain the oatmeal through a coarse hair sieve, and boil it till very thick, keeping it well stirred all the time. As soon as it becomes of a proper consistency, pour it out; and, when cold, turn it into plates, and eat it with either wine, cyder, beer, milk, or cream and sugar. Small whole oatmeal, as it is called, or rather grits once cut, does better than common oatmeal; and a little loaf sugar, dissolved in rose or orange-flower water, and mixed with the warm flummery while straining, makes no unpleasant addition.

Fine Raspberry Vinegar.

THIS excellent article in domestic ma-

nagement is greatly overlooked; since it is both grateful to the palate, and a very effectual remedy for complaints in the chest. It is made, at very little expence, in the following manner—Pour three pints of the best white-wine vinegar over a pound and a half of fine red raspberries, in a stone jar or china bowl, for neither glazed earthenware nor any metal must be used: the next day, strain the liquor over a like quantity of fresh raspberries; and, the day following, do the same. Then drain the liquid as much as possible without pressing the fruit; and pass it through a cotton bag previously wetted with plain vinegar, merely for preventing waste, into a stone jar, with a pound of loaf sugar in large lumps to every pint of the vinegar. As soon as the sugar is melted, stir the liquor, and put the jar into a saucepan of water, to simmer for some time; skim it carefully; and, when cold, bottle it for use. A large spoonful, in a small tumbler of water, with a very little sugar, makes a most pleasant and refreshing beverage, either for invalids or persons in health.

Raspberry Cakes.

WITH the fruit which is used for making vinegar, excellent raspberry cakes are readily made up, by mixing the fruit left with somewhat more than it's own weight of powdered loaf sugar, forming it into small round cakes, sifting a little powdered sugar on the top of each, and drying them sufficiently in an oven or stove.

Kebobbed Mutton.

THIS singular name is given to mutton dressed in the following manner—Take all the inside fat from a fine loin of mutton, with the skin and part of the fat at top; then

divide it into chops at every joint, and season each moderately with pepper and salt: grate a small nutmeg over them, dip them in the beaten yolks of three eggs, and sprinkle them with a mixture of crumbs of bread and sweet herbs. Then place the chops together in the original shape of the whole loin, tie them close on a small spit, and roast them at a quick fire. Put a dish under the meat, while roasting, and keep it well basted, first with a little butter, and afterward with its own liquor, occasionally strewing more of the mixed crumbs and sweet herbs. When nearly done, pour off the fat from the gravy in the dish, add a pint of good gravy, with two spoonfuls of ketchup first mixed in a tea-spoonful of flour; put the whole in a saucepan; boil it up together; and then, but not before, taking up the meat, pour over it this gravy, and serve it up as hot as possible.

Swedish Method of Pickling Potatoc Apples.

The apples produced in such abundance on potatoe stalks are generally suffered, in England, to rot on the ground. In Sweden, these apples are collected while in a green and hard state, well rinsed in cold water, soaked for forty-eight hours in a strong filtered brine, drained half a day in a colander, and then boiled in vinegar with spices till they acquire some degree of transparency, or clearness, without becoming too soft. Thus prepared, they are said to afford a more palatable and less hurtful pickle than either olives or cucumbers. Those, however, who relish the peculiar flavour of the olive, will probably protest against any such preference in the taste, and may even contend for the at least equal salubrity of their favourite fruit. They are, indeed, well worth pickling, if they even

equal the cucumber; which, eaten in moderation, is less insalubrious than seems generally imagined.

Friars Omlet.

Boil a dozen fine large apples in the same manner as for sauce, stir in a quarter of a pound of butter, and sugar it to palate; and, when it is cold, add four eggs well beaten up. Then take a deep baking dish, butter the bottom and sides well, thickly strew crumbs of bread so as to stick all over the bottom, put in the apple and egg mixture, and strew crumbs plentifully over the top. When baked, turn it out into another dish, and grate sugar over it.

Common Omlet.

Beat up a batter with six eggs, a table spoonful of flour, and a little milk; adding a good deal of chopped parsley, a finely shred shallot, and a very little pounded long pepper, grated nutmeg, and salt. Warm some fine dripping or clarified butter in a small frying-pan; pour into it the batter; and, when the under side is of a fine yellow brown, turn it and do the other the same. It should be eaten quite hot. Some put in a little scraped lean of ham, or grated tongue; but this, as it was a dish contrived purposely for fast days, is directly contrary to the original intention. If the omlet should be difficult to turn, it may be taken out when one side is thoroughly done, and have the other browned with a heated salamander or hot flat iron, and be served up with sprigs of curled parsley stuck in it.

Excellent Brandy and Rum Shrub.

Put a quart of the finest French brandy into a large bottle, with the juice of two

large lemons, the outer rind of one, and about a quarter of a nutmeg. Let it stand three days closely corked; and then add a pint and a half of old mountain wine, and three quarters of a pound of loaf sugar. Mix them well, and strain the liquor twice through a flannel bag; then, bottle it for use. Incomparable rum shrub may be made nearly in the same manner, by procuring the best old Jamaica pine-apple rum, and substituting it for the brandy. Both, perhaps, might be somewhat improved by having only half the lemon peel, and the same quantity of Seville orange rind.

Currant Shrub.

IN a quart of rum or brandy, put three quarters of a pint of the strained juice of red or white currants, and the rind of half a Seville orange, with a little nutmeg. When it has stood a day or two, closely corked, add a pint of white wine, with three quarters of a pound of loaf sugar; and straining it, as soon as the sugar is dissolved, through a flannel bag, bottle it for use. Red currants will be best for the brandy; and white ones, for the rum: good raisin wine may be used, instead of mountain or sherry.

Veal Florendine.

MINCE a fine kidney or two of veal, with the surrounding fat; chop parsley and other fresh herbs, a large apple or two, some candied orange peel, and two or three hard yolks of eggs, quite small: then add a handful of nicely picked currants; two or three grated biscuits, or some crumbs of bread; a little beaten mace, cloves, nutmeg, and sugar; with a glass of mountain wine, and as much orange-flower water. Mix the whole well together, lay a sheet

of puff paste at the bottom and round a dish, put in the mixed meat, and lay over it a cut paste lid garnished round the edge. Bake it in a slack oven; and serve it up quite hot, with sugar scraped over the top.

Trotter Jelly for the Consumptive.

SPLIT two pair of sheep's trotters, and put them in a deep baking pan, with two ounces of hartshorn shavings, a small nutmeg grossly pounded, a quart of milk, and three pints of water. Cover the pan close, and let it stand as long in the oven as bread: then strain it, while hot, through a hair sieve, into a pan thoroughly dry; and, when cold, take off the fat, well scum the jelly, and keep it in a cool but not damp place. If the weather be not very warm, it will keep two or three days. A quarter of a pint of this jelly, sweetened to the patient's palate, should be taken three or four times a day; which, with air and exercise, will be found highly beneficial, and is said to have performed great cures.

Fine Raisin Marmalade for a Cough or Cold.

STONE six ounces of the best Malaga raisins, and beat them to a very fine paste with the same quantity of sugar-candy; then add an ounce of conserve of roses, twenty-five drops of oil of vitriol, and twenty drops of oil of sulphur. Mix the whole well together, and take about the quantity of a nutmeg night and morning. A smaller quantity will be sufficient for children, proportioned to their age.

Genuine Method of making the once famous Blue-Stone for Sore Throats.

THIS once popular remedy, though now seldom used, may sometimes be worth try-

ing; it is made as follows—Put a quarter of a pound of saltpetre into a crucible, over a charcoal fire; and, as it melts, drop in, by small quantities, from the point of a knife, a quarter of an ounce of flour of brimstone. Keep the whole well stirred all the time with any piece of iron; and, when the flame is down, put in a quarter of an ounce of powder blue all at once. Stir it well; and, having a bell-metal skillet ready warmed by the fire, pour the mass into the skillet, and let it stand till cold. Of this blue stone, about the size of a pea is to be taken at once, sucked in the same manner as sugar-candy, when the throat first begins to feel sore; and, says the communicator of this receipt, it seldom fails immediately to effect a cure.

Water Souchy.

THIS Dutch method of dressing fish, formerly called water souchy, was at first merely the stewing, or rather boiling in a stewpan, small flounders, and sometimes perch or other fish, in just water sufficient to cover them, with a bunch of parsley, a few pepper-corns, and a little salt; and then sending them to table in a soup dish, with the liquor to keep them hot, having parsley and butter in a cup or boat for sauce. This simple mode has since been improved in a variety of ways; the best of which is, perhaps, the following—Boil gently three or four small flounders, with the leaves and even the roots of parsley, two or three dozen of pepper-corns, and a little salt, in a stewpan, with about a quart of water, till the fish are entirely in pieces: then pulp them through a coarse sieve; set them to simmer over a moderate fire, in their own liquor, with some whole flounders, or other fish, and fresh parsley with the roots, till

sufficiently done; and serve them up, with all the liquor, in a dish. Slices of bread and butter are usually sent to table, and eaten, with the water souchy thus prepared.

Perch dressed in Water Souchy.

BOIL some water in a stewpan with salt; then put in the perch, with sliced onion separated into rings, a handful of shred parsley, a few pepper-corns, and a sufficient quantity of milk to render the water white. When the fish are enough done, put them into a deep dish; pouring a little of the liquor over them, with all the parsley and onions; and send them to table with a boatful of parsley and butter. Tench, small trout, &c. may be dressed thus in water souchy, as well as perch; and, where onion is disliked, it may be omitted.

Roiled Beef made to eat like Hare.

BY the following method, the inside of a fine large sirloin of young ox, or even heifer beef, may be made nearly to equal the taste of hare—Having cut all the inside of the sirloin, soak it in a large glass of red port, and another of vinegar, for two days and nights; then, having prepared a very nice stuffing, such as for the pudding in the belly of a hare, put it plentifully over the beef, roll and bind it up tight, and well roast it on a hanging spit. It should be basted with vinegar and red port, having a little pounded allspice mixed; and, if larded, will be improved both in appearance and flavour. Serve it up, like a hare, with good rich gravy in the dish, and melted butter and currant-jelly in two separate boats. This is a very excellent substitute for hare, when the flesh of that animal is out of season.

Ox-Cheek Pie.

BAKE an ox-cheek, with seasoning, &c. in the usual way, but it must not be too much done. It may stand all night in the oven, and will then be ready for next day. Make a fine puff paste, with the sides and top very thick; and line with it a deep dish, capable of containing a great quantity of gravy. Take off all the flesh, kernels, and fat of the head, with the palate, and cut them into pieces as if for a hash; lay them into the dish, and throw over the meat an ounce of truffles and morels, the yolks of six hard eggs, a gill of fresh or pickled mushrooms, and plenty of force-meat balls. Season to palate, with pepper and salt; and fill the pie with the gravy in which the cheek was baked. Indeed, if it were properly seasoned on putting into the oven very little more will be required. Close it up with a crust; set the pie in the oven; and, when the top is well baked, the whole will be sufficiently done. A few artichoke bottoms, or tops of asparagus, are sometimes put in with the mushrooms, &c. and thought to improve the flavour; but it is very good, and sufficiently rich, without them, and they are not always at hand or in season.

Fine Carrot Pudding.

GRATE half a pound of the sweetest and most delicate raw carrot, and double the quantity of white bread; mix eight beaten yolks and four whites of eggs, with half a pint of new milk; and melt half a pound of fresh butter, with half a pint of white wine, three spoonfuls of orange-flower water, a grated nutmeg, and sugar to palate. Stir the whole well together; and, if too thick, add more milk, till it be of a mode-

rate consistency. Lay a puff paste all over the dish, and bake it an hour. Serve it up with sugar grated over. This fine pudding is easily made still more delicious by using Naples biscuit and cream instead of bread and new milk, and putting in a glass of ratafia with the orange-flower water. On account of its beautiful colour, this pudding is often sent to table, turned out of the crust bottom upward, having a little fine sugar grated over it. Some, too, boil the carrot, and scald the cream: but neither is necessary; and, by boiling, much of the saccharine quality of the carrot is always unavoidably lost.

Transparent Tarts.

TAKE a pound of fine well dried and sifted flour; then beat an egg till it become quite thin, melt three quarters of a pound of clarified fresh butter to mix with the egg as soon as it is sufficiently cool, pour the whole into the centre of the flour, and make up the paste. Roll it extremely thin; make up the tarts; and, when setting them in the oven, wet them over with a very little water, and grate a small quantity of fine sugar on them. If they are baked lightly they will, it is said, be very fine, indeed.

Pink Pancakes.

PANCAKES of a beautiful pink colour are easily made by the following simple process—Boil, till tender, a large beet root, and then bruise it in a marble mortar; put to it the yolks of four eggs, two spoonfuls of flour, three of cream, half a grated nutmeg, sugar to palate, and a glass of brandy. Mix them well together, fry them carefully, and serve them up with a garnish of green sweetmeats. Fritters may be made of different colours in a similar way.

*Liquid for removing Spots of Grease, Pitch,
or Oil, from Woollen Cloth.*

IN a pint of spring water, dissolve an ounce of pure pearl ash; adding, to the solution, a lemon cut in small slices. This being properly mixed, and kept in a warm state for two days, the whole must be strained, and the clear liquid kept in a bottle for use. A little of this liquid being poured on the stained part, is said instantaneously to remove all spots of grease, pitch, or oil; and, the moment they disappear, the cloth is to be washed in clear water.

*Method of taking out Ink Spots, from
Woollen, Linen, and Silk.*

To take spots of ink out of woollen, they must be first rubbed with a composition, consisting of the white of an egg, and a few drops of oil of vitriol, properly incorporated; next, immediately washed with pure water; and, lastly, have the parts smoothed, in the direction of the nap, with a piece of flannel or white woollen cloth. From linen, ink spots may be removed, by immediately dropping plentifully on them, while wet with the ink, the tallow from a lighted candle, and letting it remain on a few days before washing the linen: this is also said to take the stains of red-port out of linen. Ink spots on silk require to be well rubbed with the ashes of wormwood, and strong distilled vinegar, and to be afterwards cleansed with soap-water. When ink is once dried on linen, the spot is to be taken out by rubbing it well with a piece of lemon, and then using a hot iron till the ink totally disappears. If a lemon be cut in half, the linen where spotted pressed down over it till the juice penetrates through, and the hot iron then placed on

the linen, the spot will immediately give way and soon entirely vanish.

Iron-Moulds.

THOSE ink spots called iron-moulds, from their being somewhat of an iron-rust colour, and which take place on the linen's being washed and dried before the ink has been discharged, may generally be soon taken out, either by means of the lemon and a hot iron, in the same manner as dried ink spots, or a little essential salt of lemons rubbed over the spot, while the linen is laid on a boiling hot water plate. The acid crystals produced from wood-sorrel, are said to be sold under the name of essential salt of lemons for this purpose; but it is to be feared, that substances more injurious are often obtruded, which speedily destroy the linen, if it be not instantly washed in plenty of cold water.

Ink Stains taken out of Mahogany.

PUT a few drops of spirits of sea-salt, or oil of vitriol, in a tea-spoonful of water, and touch the stain or spot with a feather; and, on the ink's disappearing, rub it over with a rag wetted in cold water, or there will be a white mark not easily effaced.

*Red Mixture for giving a fine Colour
to Mahogany Furniture.*

STAINS of ink being first removed by the method above described, wash the tables or other mahogany furniture with vinegar, and then rub them all over with a red mixture made in the following manner—Put into a pint of cold-drawn linseed oil, four pennyworth of alkanet root, and two pennyworth of rose-pink; stir them well together in any earthen vessel, and let them remain all night, when the mixture, being again

well stirred, will be immediately fit for use. When it has been left an hour on the furniture, it may be rubbed off till bright, with linen cloths; and will soon have a beautiful colour, as well as a glossy appearance.

Capital Sugar Vinegar.

THIS useful article of domestic œconomy might easily be made in the poorest families—To every quart of spring water, put a quarter of a pound of the coarsest sugar; boil them together, and keep skimming the liquor as long as any scum rises. After pouring it into a tub or other vessel, let it stand till cool enough to work; and then place in it a toast spread with yeast, of a size proportioned to the quantity made. Let it ferment a day or two; then beat the yeast into it, put it into a cag or barrel with a piece of tile or slate over the bung-hole, and place it in a situation where it may best receive the heat of the sun. Make it in March, or the beginning of April, and it will be fit for use in July or August. If not sour enough, which can seldom happen, when properly managed, let it stand a month longer before it be bottled off. It may be kept in stone or glass bottles. During the time of making, it must never be disturbed, after the first week or ten days; and though, in very fine weather, the bung-hole would be best left open all day, as it might be fatal to leave it open a single night, or exposed to any sudden rain, the greatest caution will in that case be necessary. Previously to it's being bottled, it may be drawn off into a fresh cask; and, if it fill a large barrel, a handful of shred isinglass may be thrown in, or less in proportion to the quantity: this, after it has stood a few days, will render the vinegar fine, when it may be drawn off, or bottled, for use. This

sugar vinegar, though very strong, may be used, in pickling for sea-store or exportation, without being at all lowered; but, for pickles to be eaten in England, it will bear mixing with at least an equal quantity of cold spring water. There are few pickles for which this vinegar need ever be boiled. Without boiling, it will keep walnuts very finely, even for the East or West Indies; but then, as remarked in general of pickles for foreign use, it must be unmixed with water. If much vinegar be made, so as to require expensive casks, the outsides should always be painted, for the sake of preserving them from the influence of the weather during so many months of exposure to sun and rain.

Mr. Jayne's Patent Method of preserving Eggs.

VARIOUS have been the expedients by which good housewives have endeavoured to preserve eggs. They have, in turns, been kept in salt, in flour, and in bran; they have been scalded in hot water, and deposited at the bottom of a cold running stream; they have been steeped in vinegar, and they have been bathed with oil. None of these expedients, however, seem to have been universally approved, though each has had it's respective advocates, and been warmly recommended to attention. In the year 1791, a patent was obtained by Mr. William Jayne, for his newly-invented composition calculated to preserve eggs. The specification of Mr. Jayne, whose patent expired of course in the year 1805, directs that, for preparing his composition, a Winchester bushel of quick or unslacked lime, two pounds of common salt, and half a pound of cream of tartar, should be incorporated with such a quantity of common water as may reduce the mixture to a state of consistence in

which an egg will float with it's top above the surface. In this liquid, the eggs are to be constantly kept for use ; and the patentee asserts, that they will thus certainly be preserved perfectly sound for at least two years. As there can be no reason to doubt this fact, Mr. Jayne's method of preserving eggs is probably the best hitherto contrived.

Chinese Mode of rendering all Sorts of Cloth, and even Muslin, Water-Proof.

By the following very simple process for making cloth water-proof, it is asserted that the Chinese render not only all the strongest cloths, but even the most open muslins, impenetrable by the heaviest showers of rain; nor yet, as it is said, will this composition fill up the interstices of the finest lawn, or in the slightest degree injure the most brilliant colours. The composition to which these valuable qualities are imputed is merely a solution of half an ounce of white wax, in a pint of spirits of turpentine. In a sufficient quantity of the mixture, made with these materials, immerse the articles intended to be rendered water-proof, and then hang them in the open air till they become perfectly dry. This is all the process necessary for accomplishing so desirable a purpose ; against which, however, may be objected, perhaps, the expence, and the unpleasant scent, of the turpentine spirits: the latter objection, may be remedied by using equal parts of spirits of wine and oil of wormwood, a mixture which is said to dissipate the smell of turpentine; but the former, it is not to be denied, must necessarily be, at the same time, in some degree augmented. It has lately been attempted, in England, to render the use of water-proof cloth general.

Curious and valuable Experimental Hints for saving at least Half the Quantity of Corn now annually used for Seed.

M. FABRONI, an ingenious Italian gentleman, after observing, in the Transactions of the Œconomical Society of Florence, that the farmers of Tuscany divide the larger seed of pulse, and particularly beans, into at least two parts, both of which they sow or plant in the earth, and obtain very luxuriant crops, informs us that he had been himself induced to try a similar experiment with regard to grains of corn. For this purpose, he coarsely pounded some grains of corn, and threw the whole into a vessel of water; when the heaviest particles, being those which he suspected of containing germs, immediately sunk to the bottom. These, accordingly, were regularly sown; and, as this gentleman asserts, they produced plentifully, and equal in goodness to those raised from whole grains of the same corn; many of the divided seeds, in fact, even shooting forth a greater number of stalks than the entire grains. This is extremely credible; since the numerous shoots springing from a single grain of corn, as well as of various different seeds, are frequently known to choak and destroy each other's growth. This is a hint which will, most probably, well repay every farmer who may be wise enough to give it a fair trial; particularly, during the present high price of corn. The idea is by no means vague, or absurd, as shallow persons might incline to suspect; but is formed in, and supported by, the soundest philosophical analagous theory, with regard to the generative powers of vegetable and even of animal sperm; confirmed and demonstrated by numerous well known experiments.

The time, therefore, will probably arrive, when it may be as generally adopted as the numerous divisions of the potatoe by what are denominated it's eyes; which, though certainly more obvious, was also long proposed before it came to be universally practised. The possibility, not to say probability, of saving, at least, half the quantity of seed corn annually sown, is a very important public consideration, in a country which fails always to produce sufficient for it's own necessary consumption. It would be easy to enlarge on this subject, were the present a proper occasion: but sufficient, it may be hoped, has already been said, to animate virtuous liberality, if not to awaken parsimonious avarice, so as to occasion experiments to be speedily and effectually made on a scale of considerable magnitude; in which little could be risked, and by which, most probably, so very much would be gained.

*Beautiful newly-discovered Golden Yellow Dye,
for Silks, Cotton, &c.*

THIS fine, lively, and durable yellow dye, has recently been discovered by M. Lasteyrie, who thus describes the process by which it is obtained from the shaggy punk, or boletus hirsutus of Linnæus; a species of mushroom, or fungus, growing chiefly on apple or walnut trees—This vegetable substance is replete with colouring matter, which must be expressed by pounding in a mortar; after which, the liquid thus acquired is to be boiled about a quarter of an hour. Six pints of water may be well tinged for dyeing, by a single ounce of the expressed fluid. This being strained, the silk, cotton, &c. intended to be dyed, must be immersed and boiled in it for about fifteen or twenty minutes; when fine silk, in par-

ticular, if it be afterwards passed through soft soap water, will appear of a bright golden yellow hue, equal in lustre to that of the silk hitherto imported from China, at a great expence, for imitating gold embroidery. In short, every sort of stuff retains a fine yellow colour; but it is, of course, less bright on linen and cotton. Nor is the use of this vegetable substance confined to dyeing; since it has been ascertained that the yellow extract which it yields is applicable to the purposes of painting, both in oil and in water colours.

Genuine French Method of making Cherry Wine.

THIS wine is much esteemed in France, where so many of the best productions of the grape are easily obtainable: it is thus made—Take, to make five quarts of cherry wine, or half a dozen of our commonly called quart bottles, fourteen pounds of cherries, and two pounds of ripe gooseberries, which must be well bruised together; pound two-thirds of the kernels, and mix them also. Put the whole in a barrel, with a quarter of a pound of sugar for each quart of the juice. It is necessary that the barrel should be full; and it must only be covered with a vine leaf surrounded by clay till it ceases to ferment, which will probably be about three weeks. Great care must be taken, to keep the barrel always full; by adding to it, occasionally, fresh juice of cherries. At length, when it ceases working, bung it up; and, two months afterward, draw off the clear, and put it in bottles, to be kept in a cool cellar for use. Perhaps, a very few raspberries might add to the flavour of this excellent wine; but care should be taken not to let them predominate, or be even suspected.

*French Cherry Brandy, called in France
Cherry Ratafia.*

STONE a quantity of the finest full ripe cherries, mix with them a few raspberries, bruise them well together, put them into a proper vessel, and let them remain four or five days; being careful, in the mean time, to stir and press them well against the sides of the vessel, two or three times every day, to make them yield all the rich taste of the fruit, as well as impart a fine colour. Then, finally pressing out the juice, as much as possible, measure it into a stone bottle; and, to every three quarts of juice, add two quarts of brandy. For each five quarts of this cherry-brandy, there must be three pugils or pinches of the bruised kernels of the cherries, and a quarter of a pound of fine loaf sugar. The whole must be infused, in the same bottle, with a pinch of coriander, and a little cinnamon; and be well shaken every day, for a week or more: after which, strain it till very fine, through a cotton or flannel bag; put it into well corked bottles; and then, at length, deposit it in the cellar, to be kept cool for use.

*Curious Method of Breeding an innumerable
Quantity of the beautiful Gold and Silver
Fish.*

THE curious process by which this is to be easily effected, may be in general applied, on a larger scale, to the breeding, in equal profusion, most of our esculent fresh-water fish. It is, simply, as follows—Get a large deep cistern or vat, of any dimensions, but one of about four feet diameter, and nearly the same height or depth, will very well answer the purpose; then take a quantity of birch, or small faggot wood, which has been previously soaked

some time in a stream, spring, or pond, so as to have lost all power of discolouring or giving any farther taste to fresh water, and lay this wood all along the bottom, to the thickness of about a foot, in some parts at least, having large stones on the top to keep it from rising or motion. Being thus certain that neither the vat nor the birch can spoil the water, nearly fill it with the best soft water from a river or pond, such as there can be no doubt that fish will be able to live in. The vat, it is to be observed, must be placed in the open air, but not in a too cold or exposed situation; and the breeding is to commence in the spring, when the fish are full, and just ready to spawn. Chuse, as breeders, four hard-roed or females, and only one soft-roed milcher or male. Put the five, with all possible care not to hurt them, into the vat; feeding them occasionally, by throwing in a few crumbs of bread, or some other trifling food, but in no other way disturbing them. When they appear quite thin, or shotten, as it is termed, they must be quietly taken out with a small net, so as by no means to disturb the spawn, and entirely kept away; as they would, if allowed to remain, such is the nature of these and most other fish, soon devour the greatest part of the spawn and small fry, suffering little or none ever to reach maturity. The vat must not be disturbed during the whole summer; only, as the water decreases, a little fresh must from time to time be as gently as possible poured in, to supply the deficiency. In the course of the summer, the vivified roes will be hatched, and the water perceived swarming with a minute fry; fully sufficient to stock a large piece of water, if not devoured by other fish, or the several birds which make fish their prey. By this method,

myriads of those beautiful fishes may be easily bred; and, consequently, become very common. At present, it is true, though originally introduced from the East Indies, of which, as well as of China, the gold fish, or *cyprinus auratus* of Linnæus, is a native, it is still chiefly kept in glass globular vessels for ornament. It has, however, within these few years, been sufficiently ascertained, that these fishes thrive and propagate in ponds or other reservoirs of water; where they are said to acquire a much larger growth, and come to greater perfection, than in the oriental countries; inso-much that, with the sanguine zeal of too many modern philosophizers, as they ought to be called, rather than philosophers, it has been even gravely proposed “to rear them in preference to carp, on account of their possessing a finer flavour, and being much better calculated for the table than the common carp!”

French Fricassee of Frogs.

THE time is, perhaps, happily for ever passed away, when John Bull is to be alarmed by any dread of being compelled, with Frenchmen, to feed on frogs, sallad, and soup-maigre, instead of his favourite roast beef and plum pudding. If, however, in this enlightened age, any Britons should at all incline to taste, merely out of curiosity, a dish which their ancestors were taught to hold in such abhorrence, the following directions will instruct them in the true Parisian method of preparing this delicate article of French cookery. We, however, who are not sufficiently illuminated, to substitute the diminutive gold fish for the almost gigantic carp, feel as little inclined to substitute either fricasseed or fried limbs of frogs, for roast beef or rump

steaks. We are not sufficiently acquainted with the art of puffing, though our style will, at this moment, perhaps, be considered as sufficiently inflated, to attempt swelling the fabled vanity of the frog, into a dangerous competition with the ox. French fricassee of frogs is thus prepared—After cutting off the feet and bodies of the frogs, so as to leave scarcely any thing more than the thighs, which are alone ever cooked in France, the limbs are to be put into boiling water, and boiled up a little; then thrown into cold water, and drained; and immediately put into a stewpan, with champignons, a bunch of parsley, a chive or two, a clove of garlic, three or four cloves, and a bit of butter. Give it two or three warms over the fire; and put in a good pinch of flour moistened with a glass of white wine, and a little broth, salt, and whole pepper. Let them stew for a quarter of an hour, till reduced to a tolerable consistence; then add a mixture of three yolks of eggs with a little cream, and a small pinch of parsley minced as finely as possible; stir it well together, till the whole be united, without suffering it to boil; and serve it up hot, with or without garnish.

Fried Frogs.

PUT a few limbs, for an hour, into a marinade of half vinegar and half water, with salt, some parsley, whole chives, sliced onions, two cloves of garlic, two shallots, three cloves, a laurel leaf, thyme, and basil; then drain them dry, and dredge them with flour for frying in oil. When sufficiently done, serve them up garnished with fried parsley. Sometimes, instead of being merely dredged with flour, they are dipped into a paste composed of flour mingled with a spoonful of oil, a glass of white wine, and

a little salt. If this paste should be too thin, it must be a little thickened with flour, and beat up again with a spoon.

Real Beef Alamode.

THOUGH what are called alamode-beef shops swarm in the metropolis, there is not, perhaps, one place under that denomination in London, where the real beef alamode is sold. What passes under this name, in England, is nothing more than the coarsest pieces of beef stewed into a sort of seasoned soup, not at all superior to those of ox-cheek or leg of beef, and often by no means so good. The real alamode beef is well known to be thus made—Take some of the veiny piece, or a part of the thick flank, or rather a small round, commonly called the mouse-buttock, of the finest ox-beef, but let it be at least five inches thick. Cut some thick slices of fat bacon, into proper lengths for lardings of about three-quarters of an inch thick; dip them first into vinegar, and then into a mixed powder of finely-beaten mace, long pepper, nutmeg, a clove or two, and double the united weight of salt. With a small knife or larding pin, cut holes in the beef, to receive the bacon thus prepared; place the lardings tolerably thick and even; rub the beef over with the remainder of the seasoning; put it into a pot or deep pan just sufficiently large to contain it; and add a gill of vinegar, a couple of large onions, some sweet herbs, a few chives, a little lemon peel, some truffles and morels, and half a pint of white wine. It should be very closely covered up, and have a wet cloth round the edge, to prevent the steam from evaporating. It must be dressed over a stove, or very slow fire; and will require full six hours to do it properly. When half done, it should be

taken off, turned, and again closed up as before. If thick flank or the veiny piece be used, it may be necessary to tie up the beef with tape, on putting it into the pan or pot; which, of course, must be taken off when the meat is dressed.

Syrup of Red Cabbage, as prepared in France.

CUT and wash a large red cabbage, put it into a pot covered with water, and let it simmer three or four hours over a moderate fire, till there only remains about a pint of liquor; then strain it through a sieve, pressing the cabbage forcibly to get out all the juice, let the liquor stand some hours to settle, and pour off the clear. Put a pound of Narbonne honey into a saucepan, over a stove, with a glass of water; and keep scumming it all the time it is boiling, till it be compleatly clarified. Then put in the cabbage juice, and make the whole boil to the consistence of a syrup; which is always to be known, by taking a little of it on one finger, and finding that, on it's being rubbed against the next, it forms a thread which does not instantly break. This syrup is regarded in France, as a most excellent fortifier of the breast. It is, undoubtedly, a good pectoral syrup, very pleasant, not at all expensive, and easily made. A decoction of red cabbage, even in England, and by some eminent physicians, too, has been frequently recommended for softening acrimonious humours, in some disorders of the breast, and also in hoarseness.

Mr. Forsyth's Method of Curing Injuries and Defects in Fruit and Forest Trees, published by Command of his present Majesty.

THIS ingenious gentleman, his majesty's gardener at Kensington, was graciously rewarded by the king, for his invention of

this improved method of curing injuries and defects in fruit and forest trees, on the express condition of making it public. Accordingly, Mr. Forsyth directs, in his Treatise on the Management and Culture of Fruit Trees, &c. that all the decayed, hollow, loose, rotten, injured, diseased, and dead parts, should be entirely cut away, till the knife extend to the sound or solid wood, so as to leave the surface perfectly smooth. The composition which he has invented, and directed to be then applied, is thus prepared—To twenty-five gallons of human urine, and a peck of lime, add a sufficient quantity of fresh cow-dung to bring it to the consistency of paint. This composition should then be laid on with a painter's brush, to the thickness of about an eighth of an inch, and the edges finished off as thin as possible. In the mean time, a tin box, the top of which is perforated with holes, should be filled with a mixture of five parts of dry pulverized wood ashes, and one part bone ashes also reduced to powder; from which it is to be scattered or dredged over the surface of the composition: and when it has been suffered to absorb half an hour, an additional portion of the powder is to be gently applied with the hand till the plaster acquire a smooth and even surface. As the edges of the plastered wounds grow up, care must be taken to prevent the new wood from coming in contact with that which is decayed: and, for this purpose, it will be proper to cut out the latter, in proportion as the growth of the former advances; a hollow space being left between the two, that the new wood may have sufficient space to extend and fill up the cavity, thus forming as it were a new tree. In consequence of this process, old and decayed

pear-trees, in the second summer after it's being thus applied, are said to have produced fruit of the best quality and finest flavour; and, in the course of four or five years, to have even yielded such abundant crops as young and healthy trees could not have borne in twenty years. By the same method, too, large and aged elm trees, all the parts of which were broken, having only a very small portion of bark left on the trunk, shot forth stems from their tops to the height of more than thirty feet, within six or seven years after the composition had been applied. It appears, therefore, that both forest and fruit trees, however aged or decayed, may be preserved, and even renovated; while the latter, in particular, are rendered more fruitful than at any earlier period of their growth. The health and vegetation of trees in general, Mr. Forsyth remarks, may be greatly promoted, by scraping them, by cutting away the cankered parts, and by washing their stems annually in February or March: and he recommends fresh soap suds, and the composition, to be applied to the stems and branches of fruit, forest, or timber trees of any kind, in the same manner as the ceilings of rooms are white-washed; which, he asserts, will not only destroy the eggs of insects, that would be hatched during the spring and summer, but also prevent the growth of moss. If, therefore, he adds, the same operation be repeated in autumn, after the fall of the leaf, it will kill the eggs of those numerous insects which would otherwise be hatched during that season and the ensuing winter. So that this process, in fact, not only contributes to the nourishment of the tree, but actually preserves it's bark in a fine healthful state.

*Mr. Tench's Plan for Destroying the Insects
which infest Apple Trees.*

THIS gentleman has published the following very simple mode of at least diminishing the number of those myriads of insects by which apple-trees in particular are so greatly injured—"Take a quantity of unslacked lime, mix it with as soft water as the situation will furnish, to the consistency of a very thick white-wash: this mixture, with a soft painting brush, apply to the apple trees as soon as it is judged that the sap begins to rise, and wash the stem and large boughs well with it; observing to have it done in dry weather, that it may adhere and withstand rain. This will be found, in the course of the ensuing summer, to have removed all the moss and insects, and given to the bark a fresh and green appearance: and the tree will, also, be perceived to shoot much new and strong wood; at least, it did so in Nova-Scotia. The trial," he adds, "is simple, and can neither be attended with much expence, trouble, or danger." It is obvious that this white-washing of trees, for it is nothing more, though particularly recommended for apple-trees, might be proportionably useful to trees of other kinds; and some, who may not chuse to take the very little more trouble of making Mr. Forsyth's preparations, will perhaps be induced to give this a fair trial.

Fine Potted Lobsters.

BOIL, thoroughly, the finest lobsters, when fullest of spawn, but with every precaution to keep the water as much as possible out of the shells. When cold, pick out all the eatable parts; beat the flesh in a mortar; season with finely powdered

long pepper, mace, nutmeg, and salt; and while beating and mixing the whole together, pour in a small quantity of clarified butter. When the whole is closely united into a sort of paste, press it down close and hard in a potting pot. Pour warm clarified butter, but not too hot, over the top, and keep it covered for use. Some prefer potting lobsters without at all pounding the meat: which is, in that case, mixed with the spawn, the softer parts, and the seasoning, and placed as closely as it will admit; after which, warm clarified butter is in like manner poured over the whole. If, however, it is wanted to be long kept, the first mode can alone be relied on. Though potted lobster is commonly eaten cold, it makes an excellent fricassee, with cream sauce, and has also a very pleasing appearance.

Boluses for the Rheumatism and Contractions of the Joints.

BRUISE four cloves of garlic with two drams of gum ammoniac, and make them into six boluses with spring water. Take one every morning and evening, drinking plentifully of strong sassafras tea, at least twice a day, while using this medicine. This is said to be a most effectual remedy for the rheumatism, and equally good in contractions of the joints.

Pill for an Aching Hollow Tooth.

TAKE half a grain each of opium, and yellow sub-sulphate of quicksilver, formerly called turpeth mineral; make them into a pill, and place it in the hollow of the tooth some hours before bed-time, with a small piece of wax over the top, when it is said never to fail effecting a compleat cure. It was originally communicated,

with many other medical receipts, by a learned physician at York.

Tea for the Gout.

TAKE the leaves of carduus benedictus, or the holy thistle, with a sufficient proportion of angelica leaves to make it palatable, but not much of either at a time, and drink half a pint of this infusion, made like common tea, rather weak, constantly every morning for twelve months. This is said to have alone relieved several persons who were almost crippled with the gout. The leaves of the blessed thistle, in strong decoction, are generally agreed to be beneficial where there is a loss of appetite, or the stomach has been impaired by irregularities; and, whether an infusion be made in cold or warm water, it occasions, if drank freely, a copious perspiration, and greatly promotes the secretions. The dried leaf, which may be used for making the tea recommended, loses much of that forbidding flavour always possessed by the fresh plant; and which occasions it to be sometimes employed, in strong decoctions, either as an emetic, or as the auxiliary of an emetic.

Liquorice Cough Lozenges, as made in France.

PUT into an earthen vessel a quart of river water, with a pound of fresh liquorice scraped and cut into very small pieces, two pinches of French or pearl barley, and four apples; make the whole boil over a very slow fire for four or five hours, till all is thoroughly done, and the liquor reduced to a pint or less; and then, mixing it together as much as possible, pass it forcibly through a sieve. Into the vessel which receives this mixture, put a pound of clarified syrup, and two ounces of dissolved gum tragacanth; mix and dry up this composition over the

fire, stirring it continually with a wooden spoon till it no longer sticks to the fingers, and then empty it on a slab, or a tin or copper plate, rubbed over with a little oil. When it is quite cold, cut it into lozenges, and place them to dry in a warm situation. They may be taken at pleasure, and are said to be very efficacious in curing a catarrh, as well as relieving the violence of more obstinate coughs. This is all that can be expected from liquorice and the simple gums; which, however, are sufficient for almost any recent cough, when timely and plentifully taken.

Genuine Orgeat Syrup.

THE syrup of orgeat, like that of capillaire, is seldom properly prepared in England; where it is also sold in bottles with spurious printed labels, in the French language, asserting it to be made at Montpellier. The genuine receipt for preparing orgeat syrup is as follows—Take half a pound of sweet almonds, two ounces of the four cold seeds, and half an ounce of bitter almonds. Put the almonds into boiling water: and, when the skins will come easily off, take them out again; throw them, as fast as they are peeled, into cold water; drain them dry; and pound them with the cold seeds till the whole becomes quite fine. To prevent their turning to oil, pour into the mortar, from time to time, half a spoonful of water. When they are thoroughly beaten, dilute them with about a pint of lukewarm water, and set it in hot ashes to infuse for three hours; strain it through a coarse sieve, stirring it well with a wooden spoon to press out all the goodness of the almonds, &c. and then make a syrup with a pound of sugar exactly as is directed for preparing the syrup of capil-

laire, and finish by uniting them together, in like manner, over hot ashes. A little of this syrup, in a pure barley-water, which was the original design of this invention, makes a delicious lubricating liquid, and forms an excellent potation for orators of every description. As the making of barley-water, however, is attended with some little trouble, it is commonly used with plain spring water only; though, undoubtedly, it's very name, derived from orge, the French word for barley, sufficiently shews what was the primary intention.

English Orgeat Syrup.

BEAT very smooth and fine, in a marble mortar, a quarter of a pound of sweet and half an ounce of bitter blanchéd almonds, mix with the paste a pint of water, strain it through a cotton bag, and add two table-spoonfuls of orange-flower water; then boil a quart of clarified syrup, mix the strained liquor, and boil them to a fine syrup. Bottle it while warm, but the bottles must not be closed with cork and bladder till the syrup be thoroughly cold, which it is always the safest to postpone till the following day. The orange-flower water is rather an improvement on the French original; which renders it, perhaps, when drank merely for pleasure or refreshment, an equally excellent liquor.

Orgeat.

THIS agreeable and delicate beverage is, in strictness, the purest barley water, but generally nothing more than common spring water, mixed with more or less orgeat syrup, according to the palate. Indeed, orgeat syrup is not much used in England; but, instead of it, an extemporaneous emulsion of almonds, with a littly orange-

flower water, and a quantity of powdered loaf sugar in cold spring water. Sometimes, too, milk is introduced, with cinnamon; and not unfrequently, even brandy: but then, certainly, it is no longer the cooling and refreshing orgeat, however it may be preferred for particular intentions.

Famous Bath Rolls or Cakes.

IN a pint of milk, warm two ounces of butter, and add three spoonfuls of table-beer yeast, with a very small quantity of saffron boiled in a cupful of milk, and a little salt: mix it well with four pounds of fine dried and sifted flour; set the paste to rise for about an hour; knead it sufficiently; and, making it up into twelve or fourteen rolls or cakes about three inches thick, bake them in a quick oven. They are commonly made without the saffron, but look much better with it.

Fine Yorkshire Cakes.

MIX two pounds of flour with a quarter of a pound of butter melted in a pint of milk, a couple of beaten eggs, and three spoonfuls of good yeast. Mingle the whole well together; set it to rise; then knead it, and make it into cakes of about six inches diameter. They are to be baked in a slow oven, but let them first stand on tins to rise. They are lighter when made without the butter, but eat shorter with it. They are either buttered hot out of the oven; or cut in two when cold, toasted brown, and buttered, for breakfast or afternoon tea.

Oat Cakes.

SIFT a quarter of a peck of fine oatmeal: then take rather more than a pint of milk-warm water, half a gill of mild ale or good

small beer yeast, and half an ounce of salt; stir them well together for about ten minutes, strain the whole into the oatmeal, mix the dough high in the same manner as for muffins, and let it remain an hour to rise. Afterward, roll it up with the hand, and pull it into pieces about the size of an egg; roll them out with a rolling-pin on a good deal of flour; cover them with flannel; and they will soon rise to a proper thickness. Should they, however, be found either too big or too little, it will be easy to roll the dough accordingly. They are to be baked on an iron plate, just like muffins. Toast them crisp on both sides, but do not burn them; then pull them open, and they will appear like a honey-comb; lay in some butter, clap the two pieces again together, and only use a knife for the purpose of afterward cutting them into pieces. This is the best method of preparing muffins, as well as oat cakes.

Infallible Powder for Shortness of Breath.

THIS excellent remedy for shortness of breath, is particularly recommended to young ladies afflicted with that complaint. The powder is thus directed to be made—Take an ounce each of carraway seeds and anniseeds, half an ounce of liquorice, a large nutmeg, an ounce of prepared steel, and two ounces of double-refined sugar; reduce the whole to a very fine powder, and take as much as will lie on a shilling every morning fasting, and the same quantity at five in the afternoon. It will be requisite to use exercise while taking this medicine, which generally very soon effects a cure. Where any invincible prejudice against the use of steel exists in the mind, the medicine may be tried without it, and will even then frequently afford relief.

Excellent Embrocation for the Whooping Cough.

ALL the dreadful consequences of the chin or whooping cough, and it's commonly tedious duration, may be obviated and shortened by the following admirable remedy—Mix well together half an ounce each of spirit of harshorn and oil of amber; with which plentifully anoint the palms of the hands, the pit of the stomach, the soles of the feet, the arm-pits, and the back bone, every morning and evening for a month, suffering no water to come near the parts thus anointed, though the fingers and backs of the hands may be wiped with a damp cloth. It should be rubbed in near the fire, and care naturally used to prevent afterwards taking cold. It is best to make only the above quantity at a time; because, by frequently opening the bottle, much of the virtue will be lost. It should, by rights, be kept in a glass-stopper bottle. Indeed, the hartshorn is always thus kept by the faculty; and, where it forms so large a part of the mixture, the necessity of preventing it's effluvia from escaping is equally great. These precautions taken, and the other directions followed, it's use will seldom fail to be attended with the most compleat success; frequently, in a much shorter time than it is judged prudent to advise it's being continued, as it can never possibly do the smallest injury even to the tenderest infants.

Celebrated Edinburgh Remedy for expeditiously Curing that loathsome Disease the Itch.

MAKE an ointment of four parts hog's lard, and one part sublimed sulphur; and mix, with a pound of this ointment, half a dram of volatile oil of lemons, or of laven-

der. "This," says the learned and ingenious editor of the Edinburgh Dispensatory, Dr. Andrew Duncan, "is a certain remedy for the itch, more safe than mercury. A pound of ointment serves for four unctions. The patient is to be rubbed every night, a fourth part of the body at each time. Though the disease may be thus cured by a single application, it is in general advisable," adds the learned doctor, "to touch the parts most affected for a few nights longer, and to conjoin with the friction the internal use of sulphur." It does not appear, however, that there is a positive necessity for internally taking any preparation of sulphur; though, certainly, a little of the flour of brimstone, in honey or treacle, is of itself a very great purifier of the blood.

Dr. Radcliffe's famous Diet Drink for Sharp Humours.

BOIL an ounce and a half each of China root, eringo root, and sarsaparilla; half an ounce each of ivory and hartshorn; and, a dram of maiden-hair; in a gallon of water, till it comes to two quarts. Drink it frequently, with a little milk or wine.

Easy and effectual Method of Scaling and Cleansing the Foulest Teeth, without the Pain or Danger of using Instruments.

IT is shocking to reflect on the many dreadful accidents which arise from the unskilfulness or avarice of some professional dentists: who recommend the rugine or scraper, on every trivial occasion; and, afterward, their boasted dentifrices, frequently composed of powdered flint glass, or mineral acids, which soon give rise to the necessity of having artificial teeth, and enable such miscreants to roll through our

streets in their carriages, laughing at the toothless fools through whose weakness and vanity they thus rise to opulence. By the operation of scaling, even when it is best and most honestly performed, a very little common sense and reflection will serve to convince any one, without risking the experiment, there must always necessarily be much pain, accompanied by no little danger of having parts of the teeth forcibly broken off, as well as some of the enamel scraped away with the tartar by which it is covered: but, should neither of these accidents happen, and even more than one tooth has often been known to have been actually broken off at a single scaling, there is still almost a moral certainty that some of the teeth will be rendered less firm in their sockets, if not immediately perceptibly loose, and thus an inroad be made for the admission of external air, and every future corrosive small particle of the food or liquid taken, to reach the keen sensibility of the dental nerves, and bring on all the excruciating torments of the tooth-ache. By the following very simple process, which only requires a faithful, cautious, and steady hand, to prevent the smallest degree of either present pain or future injury, the foulest and most disfigured teeth may be expeditiously deprived of all their adherent tartarous incrustations—Point a skewer, or any piece of hard wood, very sharp at one end; over which wind a bit of soft rag, and tie it round tight, leaving the bottom like a finely pointed pencil. Dip this, first, in spirit of sea-salt; and, immediately after, in a bason of cold water, where it must be suffered to remain a moment. With the rag thus wetted, carefully rub the teeth wherever there is the smallest appearance of foulness, using all possible caution not

to touch the lips or gums. Have a glass of cold spring water in readiness; and, when the operation is all performed, or sooner, if it should be thought necessary, well rinse or wash out the mouth: this will immediately check the action of the application, and prevent any injury to the enamel; while the tartar is compleatly dissolved and carried away, and the teeth are left as white as snow. As it is not by any means advisable to be often using this remedy, on every trivial occasion, the teeth should be daily washed, and occasionally rubbed, with some simple dentilave and dentifrice.

Art of making Hair neatly Curl.

BOIL twenty oak galls, pounded with two ounces of maiden hair, in a quart of water and some salt, till they are all reduced to the consistency of honey: then strain off the finer part, and keep it for use. Accordingly, having well washed, cleansed, and dried the hair, anoint it with a little of this mixture for a few days; and, afterward, cleanse it with a decoction of beet leaves, fennel roots, and a little gum arabic, well boiled together. When dry, curl it into any desired form, and it will continue to preserve it's ornamental appearance longer and better than by any other known method. For temporary purposes, the use of a very little honey, will make the hair keep it's form much better than pomatum.

Speedy Cure for a Sprain.

TAKE a large spoonful of honey, the same quantity of salt, and the white of an egg: beat the whole up together, incessantly for two hours; then let it stand an hour, and anoint the place sprained, with the oil which will be produced, keeping the part

well rolled with a good bandage. This is said generally to have enabled persons with sprained ancles, frequently more tediously cured than even a broken limb, and often leaving a perpetual weakness in the joint, to walk in twenty-four hours, entirely free from pain.

Excellent Wash for Numbed or Trembling Hands.

THESE disagreeable complaints, are said to be soon remedied by the very simple expedient of frequently washing the hands so affected in a strong decoction of wormwood and mustard seed; to be strained, and used when cold.

Mustard Whey, for a Palsy and Nervous Disorders.

TURN half a pint of boiling milk, by putting in a table-spoonful of made mustard. Strain the whey from the curd, through a sieve, and drink it in bed. This will give a generous and glowing warmth, the whey thus conveying the mustard into the constitution. Dr. Stephen Hales says, that he knew a woman, who had a great degree of numbness all over her, remarkably relieved with two doses only, and mentions several instances where it had done good in nervous cases, and in palsy, greatly abating the malady and prolonging life.

Hunting Bread.

MIX a pound and a half of fine flour, and a pound of sugar; then add carraway and coriander seeds, as many as may be thought proper, with six yolks of eggs and four of the whites, beat up in a little rose water, and strained into the flour. After which, put in a little yeast, to make the dough light; roll it out thin; and cut it into pieces

like lozenges, to be baked on buttered papers or tin sheets. This is taken from a valuable collection of manuscript receipts.

Spanish Pap.

TAKE three spoonfuls of rice flour, two yolks of eggs, and three spoonfuls of rose-water; mix them well together, and put them into a pint of cream. Sweeten it to palate; then set it over the fire, keeping it well stirred till it acquires a good thickness, empty it into small basons or dishes, and serve it up cold.

Real Shrewsbury Cakes.

TAKE a pound of flour, three-quarters of a pound of butter, five ounces of powdered loaf sugar, a dram of beaten cinnamon, and two eggs. Mix it all cold; breaking the butter in pieces with the hand, and working the whole into a light paste. Then roll it out thin enough for an ounce weight of the paste to make a cake as large as the top of a breakfast-cup or bason, with which it may be cut into shapes. The papers on which the cakes are laid must be buttered all over. At Shrewsbury, the cakes, when made, are marked at the top with a new large-toothed horn comb. They are then put into a quick but not too hot oven, as they are very apt to burn; and are baked almost as fast as they can be put in with a slice. As they rise in the oven, they must be pricked with a bodkin. It is necessary to be very quick, that they may neither burn nor look brown. If they are but just hard, it is quite sufficient. Particular caution must be used in drawing them out of the oven, as well as in taking them off the paper; they being extremely brittle, and soon broke to pieces. The above quantity of paste, made into large

and very thin cakes, makes two dozen; but some cut them with wine glasses, and make them a little thicker. A blade or two of beaten mace, may be put in with the cinnamon, and also a little rose or orange-flower water.

Secret of making Artificial Olives.

WE are favoured with this curious article by an enlightened traveller, who first met with them at a great table in Tuscany. This gentleman, astonished at seeing such large olives in Italy, not only viewed them with admiration, but freely expressed his surprise on the occasion; when he was gravely assured, that they were distinguished by the appellation of Spanish olives. On eating them, his wonder was still more excited, by finding them without stones. Naturally inquisitive, he was solicitous to have these appearances accounted for; but, notwithstanding all his importunity, it was some time before he was let into the secret. He at length found, however, that they were merely green walnuts prepared for keeping in the exact manner of olives, for which this is the process—Having procured, to substitute for olives, some of the smallest green walnuts, before there is any appearance of a shell, make a ley of wood ashes sufficiently strong to be capable of bearing an egg. Boil enough of this ley to cover the walnuts, pour it hot over them, stop the vessel up close, and let them stand thus for at least two or three weeks; after which, put them into a strong brine of salt and water, keep them so covered a fortnight, and then bottle them in the same liquor for use.

German Method of making Three Dishes with a Single Carp.

THE œconomical Germans frequently

make three excellent dishes, a soup, a stew, and a fry, with a single carp of about three pounds weight. This is effected in the following way—Take a live carp, either hard or soft roed, and bleed it into a stewpan: then scale it well, and carefully take out and preserve the entrails, without breaking the gall; which, with the bitter parts adjoining, must be separated immediately from the rest. Every other part of the carp, like the intestines of a pig, which it more resembles in form than any other fresh-water fish, is convertible to excellent food. Having opened the maw, and thoroughly washed it, cut the roe in pieces, and put it with all the rest of the entrails for the soup or first dish. This soup is either made with the addition of gravy or strong meat broth, accompanied by herbs and spices, well seasoned, and thickened with flour; or, when intended as a maigre dish, with that of a strong broth of any other fish passed through the sieve, a bundle of sweet herbs, and a seasoning of fine spices, &c. For the second dish, or stew, having slit up the carp on one side of the back bone, through the head, and quite down to the tail, cut off the head with a good shoulder, take the largest half of the body, containing the back bone, and divide it into three pieces; which, with it's portion of the head, are to be put to the blood in the stewpan, where they are dressed in any of the numerous modes of stewing this favourite fish: frequently, by putting in a glass or two of good wine, or twice the quantity of ale with a little grated gingerbread, and sometimes only a small quantity of vinegar, adding sweet herbs, spices, and seasoning, to palate. When serving up this dish, it is not unusual to add a little lemon or lime juice. For the fry, or third dish, the re-

maining half of the head and body, divided as for the stew, is well dredged with flour, and fried brown and crisp in oil or clarified butter. Thus, particularly if a few savoury force-meat balls, composed in the usual manner, with the fish which makes the broth or gravy, be boiled in the soup, there is a first dish imitating, in miniature, the richest turtle soup; a second dish, in the stew, may easily be made equally aspiring, on a small scale; and, lastly a most delicate third dish, in the fine fry, which compleats this curious division and sub-division in the German cookery of a single carp.

Hung Beef.

CUT a mouse buttock of good mellow beef into three pieces, hang them in a cellar or other cool place, and let them remain till they begin to appear a little sappy; then take them down, and wash them in sugar and water, one piece after another. Dry one pound of bay salt, with half a pound of saltpetre, powder them very fine, mix them in three table-spoonfuls of coarse sugar, and rub the whole well into every part of the beef. After this, strew a good quantity of common salt all over the three pieces; let them remain close together for a week, that the salt may be thoroughly dissolved; and then turn them every other day for a fortnight before they are hung up in a warm but not hot situation to dry. This beef should hang two or three weeks before it is used. When wanted, let it be first boiled till tender, with bay-salt in spring water. It will keep, even after boiling, about a quarter of a year; and only require to have the mould rubbed off the outside with a greasy cloth, or washed away by immersion for a minute or two in boiling water.

Finest Yorkshire Hung Beef.

THE Yorkshire hung beef has long been deservedly famous ; and is thus easily made—Cut in two the ribs or a round of beef, or even a fine thick flank ; about twenty pounds weight of either, for example. Finely beat, in a mortar, for this quantity, half a pound of bay-salt, a quarter of a pound each of saltpetre and salt-prunella, and two handfuls of juniper berries ; mix them with three pounds of common salt, and one pound of coarse sugar, and thoroughly rub the beef all over for a considerable time. Let it lie in a good salting pan, and rub it well with the pickle once a day for at least a fortnight, carefully turning it every time. Then take it out ; and, after drying it well with a coarse cloth, hang it up to the ceiling of a warm kitchen, or in a chimney corner where only a moderate fire is kept, till it become properly dried. It may be either boiled as wanted, or cut into rashers and broiled ; but, in the latter case, will always eat much better, if previously dipped into boiling water. Common hung beef, lean ham, &c. is also rendered fitter for broiling by making use of the same precaution. If very salt, either may be left to soak a minute or two in the hot water.

Delicious Macaroon Custard Pudding.

FILL the bottem of the baking dish with macaroons, and soak them well in white wine: then pour over the top of them a rich custard, made wit twenty eggs, a pint and a half of cream, and a pint of new milk; adding as ornaments, whatever sweetmeats best please the fancy. Great care must be taken with the baking, as it requires very little doing. The dish is sometimes lined with puff paste. This is a truly delicious pudding.

Good Custard Pudding for Boiling.

TAKE a pint of cream, mix two or three spoonfuls of it with a spoonful of fine flour, and boil the remainder ; when it has boiled, take it off the fire, and stir well into it the cold cream which had been mixed with the flour. While the whole is cooling, beat up five yolks of eggs, with two whites, stirring in a little salt, some grated nutmeg, a small glass of white wine, and sugar to palate. Butter a wooden bowl ; pour the custard into it ; and, tying a cloth over, let it boil half an hour. When done, untie the cloth, turn the pudding into a dish, and pour over it melted butter ; either plain, or mixed with a little orange-flower water, sugar, and a spoonful of white wine, as most convenient or agreeable.

Jugged Hare.

LET the hare hang a few days ; and, when skinned, do not wash it, but wipe where necessary with a clean cloth. Cut it into pieces ; season it high ; and put it in a stone jar, a pitcher, or a jug, with half a pound of ham, or fine bacon, fat and lean together, six shallots, two onions, and some thyme, parsley, savoury, marjoram, lemon-peel, mace, cloves, and nutmeg. Let the whole of the meat be strewed with these well-mixed ingredients, pour over it half a pint of red wine, squeeze in the juice of a Seville orange, stop the vessel close down with a bladder or leather and brown paper, and carefully place it in a pot of boiling water, deep enough to dress the meat, but not so high as for any of the water to boil into it. In this situation the jar or jug is to remain three or four hours, the water being kept on the boil all that time, and more added as it boils away

Then, taking out the hare, strain the liquor, skim off the fat, and thicken it up for sauce with a little butter and flour. If, in the mean time, the hare should at all cool, put it again into the jug, with the thickened gravy, and set it in the pot of boiling water till quite hot, but by no means suffer it to boil. Serve it up as hot as possible, garnished with slices of lemon and currant jelly. The larger pieces of hare are sometimes larded with bacon. It is obvious that the name of jugged hare is derived from it's being thus dressed in a jug or pitcher.

Hodge-Podged Hare.

THIS name, which generally signifies, in culinary language, a sort of jumble or confusion of ingredients, is a corruption of the old compound word hotch-pot. A hodge-podged hare is dressed in a jar or jug exactly after the manner of jugging: only that it is cut into smaller pieces, less spiced, and has neither ham, bacon, nor wine; but, instead of these articles, a lettuce, cucumbers, turnips, and celery. It is chiefly calculated for dressing a very old hare; which is usually suffered to remain five hours surrounded by the boiling water.

Art of Breeding White Blackbirds, White Mice, &c. on the Principles that produce those Varieties of Colour which distinguish all domesticated Animals.

THOUGH we are unable to penetrate the cause why animals, generally of one uniform colour, are sometimes found to produce an individual totally different, such as a white blackbird; or white mouse; we know well enough the mode of perpetuating these accidental varieties, when

they are found to have occurred in two objects of different sexes. By putting two white blackbirds, or white mice, &c. to breed together, they will produce young as little variant from their own colour, as common blackbirds, mice, &c. generally are from each other: that is, with such slight differences of hue only, as will always bear the appellation of being white; just as much as the former, though of different shades of black, and their peculiar lighter or darker brown, are still called black and mouse-coloured. If, therefore, the progenies thus obtained, are carefully kept from mixing with those of another colour during the breeding season, the variety thus accidentally acquired may be perpetuated for ever. Should, however, one of each of these white animals ever be matched with a common blackbird, and a common mouse, a pied or mottled breed will be produced, participating pretty equally in the colour of both parents, though no two of the young will have markings precisely alike: and, if one of this mixed breed, either of blackbirds or mice, be paired with a common mouse or blackbird, the proportion of white will be diminished in their young; so that, if one of the latter should breed with another of the common kind, the next progeny will nearly, if not quite, have lost all the adventitious whiteness. It is thus that, in a state of nature, these accidental varieties of birds and quadrupeds are soon overpowered by the original common colour of the species; while, in a domesticated state, the variety once obtained being considered as a curiosity, is carefully endeavoured to be perpetuated: and it is thus, perhaps, that we are to account, in a great degree, not only for the vast diversity of variegated colours in our poultry

yards, dove-houses, &c. but those, also, of dogs, cats, horses, cows, and other domestic animals. If it should be objected, that this diversity does not at all take place in the perhaps most numerous class of our domesticated quadrupeds; let it be remembered that, as the value of wool is diminished by it's departure from whiteness, the whiteest sheep are always carefully selected to breed from, by those who dispose of their wool for the purpose of supplying the manufacturers: but, it has been remarked by Dr. Anderson, probably adverting to what this accurate observer had seen in Scotland, that "in remote districts, where the thrifty housewife manufactures cloaths for her husband and children, and where she is often at a loss for dye stuffs, they are glad to avail themselves of native wool of different colours to supply that deficiency; and, in those districts, their sheep are often as much diversified in colour as cattle are in Smithfield."

Curious French Method of protecting Fruit Trees from Injury by Spring Frosts, on a Principle similar to that of Conductors for Lightning.

IN the Memoirs of the Royal Society of Agriculture at Paris, it is stated, as the result of several experiments there given, that frost, like the electric fluid of fire, might be drawn off from the atmosphere; and have its baneful influence diverted, by suitable conductors, so as to guard any particular object from all it's most pernicious effects. An application of this principle is there directed to preserve from injury those tender blossoms of fruit trees which are often so fatally cut off by early spring frosts. If a thick rope be intermixed among the branches of a fruit tree in blossom, the

end of which is directed downward, so as to terminate in a pail of water, should a slight frost take place during the night, it will not in the smallest degree affect the tree; while the surface of the water in the pail which receives the rope will be covered with a cake of more or less thickness, though water placed in another pail by the side of it, at the same time, either accidentally or by way of experiment, may not, from the slightness of the frost, have any ice at all on it. This method is said to be frequently practised in France, and it seems well worth trying in England. The principle, in particular, is deserving of much consideration, as there is a possibility of it's being very beneficially applied in a great variety of obvious ways.

Singular and simple Manner of preserving Apples from the Effects of Frost in North America.

APPLES being produced most abundantly in North America, and forming an article of chief necessity in almost every family, the greatest care is constantly taken to protect them from frost at the earliest commencement of the winter season; it being well known, that apples, if left unprotected, are inevitably destroyed by the first frost which occurs. This desirable object, during their long and severe winters, is said to be completely effected, by only throwing over them a thin linen cloth before the approach of frost, when the fruit beneath is never injured, how severe soever the winter may happen to prove. Yet apples are there usually kept in a small apartment immediately beneath the roof of the house, particularly appropriated to that purpose, and where there is never any fire. This is a fact so well known, that the Americans are astonished it should appear at all won-

derful: and they have some reason to be so, when it is considered that, throughout Germany, the same method of preserving fruit is universally practised; from whence, probably, it made it's way to North America. It appears that linen cloth only is used for this purpose; woollen cloth, in particular, having been experienced to prove ineffectual. There seems abundant reason to believe, that even potatoes might be protected from frost by some such simple expedient. This, also, like the preceding article, to which the principle seems so very analogous, merits high consideration; and for the same important reason, it's capability of conducing to the universal benefit of mankind, and the numerous animals under our protection.

King's Patent British Barilla.

IN the preamble to the patent granted Mr. James King, in the year 1780, for his newly invented British barilla, it is stated that this new chemical compound is calculated to serve as a substitute for manufacturing both crown and broad window glass, as well as bottles, and also for making soap and alum, to much greater advantage than any other material hitherto used in the production of those commodities. The process for making this valuable composition is described by the patentee's specification to be as follows—Take a quantity of ashes obtained from burning the loppings or branches of ash wood, oak, beech, elm, alder, and any other kind of green wood and bramble, in the proportion of one fourth part; and another fourth part of ashes obtained by burning the green vegetables known by the names of fern, brecon, bean and pea straw, and whin-ashes, also common field and high-

way thistles, stalks of rape and mustard seed, and the bent or rushes which grow by the sea-shore. Half the ingredients being thus procured, pass them through a fine sieve placed on a boarded floor, and carefully mix them with the other half in quantity of soap-boilers waste ashes blended intimately together with a spade or shovel. To twelve hundred weight of this mixture, add one hundred weight of quick lime, and unite it in like manner. The whole is then to be put into large square iron pans, and have a sufficient quantity of sea-water poured on it to dissolve the lime, ashes, &c. while the mass is well stirred with an iron rake to effect a still more minute mixture. Beneath these pans, a cool fire is now to be kindled, and kept briskly and incessantly burning for forty-eight hours; the pans being, all that time, kept sufficiently supplied with more sea-water, for the purpose of impregnating the materials with a greater degree of the saline quality, till they acquire a proper consistence for calcination in a melting furnace called a calcar. The apparatus of this furnace is to be constructed after the usual manner of a calcar; except that there is to be a wall above the grate room, in order to separate the fire from the materials laid on the bottom. An intense degree of heat is required to be used in this calcar, by means of which the saline mass boiled in the pan will be compleatly dissolved; and it must afterwards be kept one hour in a state of fusion, during which time the volatile part will be expelled, and a fixed alkaline salt alone be left remaining. This, being cooled in iron pans, produces our British barilla; resembling that imported from Spain, for which such large sums are annually paid at foreign markets.

Best Method of Destroying the Black Canker.

THE black canker is a name given by agriculturists to a most voracious caterpillar, which commits a great devastation among turnips. There is no method more advisable for destroying these destructive insects, and many others, than that which was adopted by the celebrated Mr. Coke, of Norfolk, in the year 1784; when this gentleman purchased four hundred ducks, and set them at liberty on a field of thirty-three acres of turnips, dreadfully infested with these black canker caterpillars, which they compleatly cleared of those devourers in five days. By a similar mode, and in relative proportions, ducks, and other domesticated poultry, might be rendered serviceable on almost all farms; and, with proper precautions, occasionally, in most large gardens.

Horsham Capons.

THE great emporium of capons, Dr. Hunter remarks, is Horsham, in the county of Sussex, where they are fattened to an extent unknown in other places; often, when fully fed, exceeding the weight of nine pounds. They are chiefly fed with barley-meal, milk, and the skimmings of the pot; that is, with something which is greasy, but to finish their fattening, sweet and good molasses, or treacle, is the article depended on. The practice of castrating, rearing, and fattening capons, was formerly well understood in almost every village of the northern parts of this island; but the art, Dr. Hunter observes, is now nearly lost; a very singular circumstance, in an age of such unbounded luxury. This gentleman benevolently recommends the revival of a practice which may be so pro-

fitably undertaken by the families of cottagers; a valuable and numerous class of society; whose comforts many gentlemen of large property have lately shewn a laudable disposition to increase.

Mr. Forsyth's Method of sending Fruit to Windsor and Weymouth, for the Use of his Majesty and the Royal Family.

IF fruit is to be sent to any considerable distance, the greatest care should be taken in packing it; as, from improper packing, it is often totally spoiled in the carriage. When packed in baskets, they are liable to be compressed among the heavy luggage, and the fruit is consequently injured. "I would, therefore," says Mr. Forsyth, "recommend boxes made of strong deal, of different sizes, according to the quantity of fruit to be packed. The following," adds this gentleman, "are the dimensions of the boxes, in which we send fruit by the coach to Windsor or Weymouth, for the use of his Majesty and the Royal Family: viz. the larger box is two feet long, fourteen inches broad, and the same in depth; the smaller box is one foot nine inches long, one foot broad, and the same deep. These boxes are made of inch deal, and well secured with three iron clamps at each corner; and they have two small iron handles, one at each end, by which they are fastened to the roof of the coach. In these boxes we send melons, currants, cherries, pears, peaches, nectarines, plums, and grapes, packed so as always to have the heaviest fruit at bottom. The melons are wrapped up in soft paper; the pears, peaches, nectarines, plums, and grapes, are first wrapped up in vine leaves, and then in paper: the cherries and currants are packed in flat tin boxes, one foot four inches long, two

inches broad, and four deep." For packing, they first place a layer of fine long and dry moss in the bottom of the tin box, next a layer of currants or cherries, and then another layer of moss; and thus, alternately, fruit and moss, till the box is so filled that, when the lid is hasped down, the fruit may be firmly enough packed to preserve it from friction. This being done, a layer of fine moss well mixed with short dry grass, is placed in the bottom of one of the deal boxes; then the melons are packed in with some of the same materials, which are not only packed tight between all the rows of melons, but also between all the melons in the same row, which should be as nearly of a size as possible, till the layer of melons be finished. A thin layer of moss and grass being then put over them, the tin box of currants or cherries is placed on it, packed firmly round with moss to prevent it from shaking; and, above that, on a thin layer of moss, the pears are next firmly packed, but not so as to bruise them, in the same way as the melons. Thus, with alternate layers of fruit and moss, the peaches, nectarines, plums, and lastly the grapes, are all packed up, with moss sufficient at the top to make the lid shut down tight enough to prevent friction among the fruit. The other box being packed in a similar manner, they are carefully locked up, and corded; two keys alike serving for both boxes, one of which is kept by the person who packs the fruit, and the other by the person who is to unpack it. The moss and grass are always returned in the boxes: which, with a little addition, serve the whole season; being shaken up, and well aired, after each journey, and keeping them sweet and clean. By pursuing this method, Mr.

Forsyth adds, they have never failed of success; and, if fruit be packed according to these directions, it may be sent with perfect safety, either by coaches or waggon, to the farthest part of the kingdom.

Valuable Receipt for making Ginger Wine.

THE best method of making this very cheap, pleasant, and salutary wine, is but little known; and the following receipt, long confined to a few families, has with great difficulty been obtained for the purpose of enriching our work—To every gallon of water, put two pounds of lump sugar, and one ounce and a half of grossly pounded ginger tied in a coarse linen bag. Boil these together half an hour, or as long as any scum continues to rise, which must be carefully skimmed off. Put this liquor, when sufficiently boiled, into a tub; and, on it's becoming the warmth of new milk, add the juice and rind of two lemons and half a Seville orange, for each gallon. If ten gallons be made, put in two table-spoonfuls of yeast on a piece of toasted bread. Should the wine be made in cold weather, it must be kept in a warm place, the better to promote fermentation, which sometimes does not take place for a day or two. If it ferments freely, tun it up the third day, ginger and rinds together, in a cask just calculated to hold it; keeping out a small portion for the purpose of preserving the cask full, while it continues working, which must by no means be filled up with any part of what flows over. When it has ceased fermenting, rack it off into another cask; adding, to every four gallons, a quart of the best brandy, with half an ounce of isinglass previously dissolved in some of the wine. In one month's time, it will be fit to drink

or bottle; and few families, it may be presumed, who once make it, and experience it's good effects; will ever afterward chuse to be without a cordial wine at once so cheap and comfortable.

Dr. Hunter's Instructions for making Potatoe Yeast.

BOIL a pound of mealy potatoes till they are thoroughly done; then skin them, mash them very smooth, and put to the mass as much hot water as will make it of the consistency of common yeast: after which, run it through a colander; adding two ounces of brown sugar; and, when only just warm, stir in two table-spoonfuls of common yeast. Keep the mixture warm till it has done fermenting, and in twenty-four hours it will be fit to use. The pound of potatoes makes a quart of yeast; which will keep a month or six weeks. The bread is recommended, by Dr. Hunter, to be laid eight or ten hours before baking; who says that it is not; when made with this potatoe yeast, to be distinguished from that made with yeast purchased of the brewer.

Curious and Fashionable Dish at Paris, called Potage à la Jambe de Bois; or, Wooden-Leg Soup.

THE communicator of this singular receipt, a French writer of much celebrity, describes it with a vivacity suitable to the denomination which it bears. It is, he tells us, a soup of great renown in the old court, taken into favour by the present new order of things; but, though he admits it to be an appendage of the ancient school, and acknowledges that the present professors have much simplified the art, and rendered their cookery better and

more wholesome than formerly, so that they feel little disposed for restoring such preparations to honour, the name of this soup having excited the curiosity of many persons, natives as well as foreigners, who are naturally desirous to know the method of preparing it, and it being in truth an excellent restorative, he is induced thus to make public the genuine receipt—Take a shin of beef, and saw off the two ends, leaving the bone more than a foot long; put it into the soup kettle, with some good broth, and a large slice of beef, with the gravy drawn in a stewpan of cold water. When the liquor has been well-scummed, it must be seasoned with salt, pepper, and some cloves; then put in two or three dozen carrots, a dozen each of onions, heads of celery, and turnips, a bundle of sweet herbs, and two old hen patridges. The kettle must be set on the fire, early in the morning; and kept very gently boiling, that the soup may be made easier and better. In the mean time, take a large slice of about two pounds weight round a fine fillet of veal; let it simmer in a stewpan, wetted with some of the soup, after the fat of it has been well skimmed off; then add a dozen heads of celery, and pass the whole into the soup about an hour before serving it up. The soup being sufficiently done, and found to be of a good flavour, put rasped or chipped crusts of the soup bread in a stewpan; wet them with some of the soup from which the fat has been skimmed, and let them simmer a short time. When they are enough, arrange them in the soup dish, garnish them with all sorts of the vegetables contained in the soup, and serve up the whole quite hot. It is easy to see, says the ingenious communicator, that it is this shin of beef, set up with great pomp

in the centre, that gave the soup the appellation of wooden-leg soup: and, though we doubt whether it owes it's goodness, so much as it's name, to the shin of beef, the union of the large slice of beef, the ponderous cutlet of veal, and so capital an assemblage of vegetables, even without the old hen partridges, cannot fail to produce an excellent essence, at once healthful, nourishing, and agreeable; and, as before observed, singularly restorative.

Wonderful Effects of the Art of Hatching Chickens in Ovens.

IN Egypt the art of hatching chickens in ovens is well known to have been long successfully practised; yet, it has lately been asserted, this knowledge is there confined to the inhabitants of a single village and it's immediate neighbourhood. The number of ovens, erected there, however, for this purpose, has been stated to be three hundred and eighty-six, which are in constant employ for six months; and, as each brood is supposed to consist of thirty thousand chickens, and the eggs are hatched in three weeks, the prodigious number of chickens to which these Egyptian ovens annually communicate life is estimated at ninety-two million six hundred and forty thousand! It seems singular, that none of our numerous European speculators have yet seriously availed themselves of the advantages derivable from such a practice; among whom there are, it must be confessed, always a very sufficient number ready to risk an application of the old adage, by "reckoning their chickens before they are hatched." Be this as it may, Reaumur, the celebrated French naturalist, actually made the experiment, and is generally thought to have reduced this art to

positively fixed principles. The requisite heat, he compleatly ascertained to be nearly the same as that marked thirty-six degrees on his own thermometer, which is equal to about ninety-six on that of Fahrenheit. This ingenious naturalist employed stoves of any form whatever, which were heated by being placed near or in a room over a baker's oven. The eggs being carefully deposited, were occasionally turned and shifted in a way similar to that in which it is customary for a common hen to proceed during her incubation, so as to let each egg equally participate in the unavoidable irregularities of the stove. The chief difficulty was that of always attending to the exact degree of heat. Accordingly, he melted and poured into a phial two parts of butter and one of tallow; when the heat was of a proper temperature, this liquid grease resembled a thick syrup; when too great, on holding the phial with a gentle inclination, it flowed like oil; but when the warmth was too weak, the mixture remained fixed in a lump. By placing, therefore, this phial into the stove, the degree of heat was easily regulated: and, in fact, the experiment fully succeeded; as, there is good reason to believe, will always happen, if conducted with due care and precaution. Having thus hatched the chickens, Reaumur contrived to provide them with artificial parents; by lining a sort of hollow covers or boxes with soft fur, under which they soon fled for warmth or shelter, in the same manner as beneath the wings of an actual hen. What he called a woollen hen, or basket lined with wool, was found to be quite sufficient. After a few days, the chickens thus hatched may be turned out into the open air; and confided to the care of capons, or even

of cocks, both of which are easily taught to perform the maternal office, and watch them with a solicitude little if at all inferior to that commonly evinced by hens. One method of preparing a capon or cock for this office, is by plucking off some of the feathers of the breast, then stinging it a little with nettles, at night, and placing the chickens beneath him in the dark; after which, it is said, pleased with the ease which their warmth affords him, he uniformly attends them, and shelters them under his wings, till they are sufficiently grown to take care of themselves. A very curious account appeared some time since in the newspapers, of a woman's having hatched a chicken, by wearing an egg night and day in her bosom; to which fowl were ascribed qualities far less credible than the simple fact of it's having been thus produced. Enough has been often done to afford the fullest satisfaction to curiosity: what remains to be effected, is the rendering it conducive to individual and general advantage; against which the high price of corn affords, perhaps, the most serious and substantial present objection. By the equable distribution of heat, which modern science has rendered perfectly familiar, it should seem that there would be very little difficulty in making the Europeans surpass even the Egyptians, as to the astonishing number of chickens thus artificially produced. This offers, at least, a fair field of speculation for the famous Light and Heat Company; who might then count for certain, that their chickens would soon be hatched.

Singular French Method of making and keeping a constant Supply of Red or White Wine Vinegar.

ACCORDING to the quantity of vinegar

which they are desirous of making, a vessel more or less large is procured. For five gallons, take a new cask of that size; if old, it must be chipped all over the inside. Then boil a quart of the very strongest vinegar, pour it in as hot as possible, bung it down close, and roll the barrel till the vinegar becomes quite cold. Six hours after, take out the vinegar, and fix the barrel in a warm situation. Having bunged it up, make a hole on the top of the barrel, near the edge where the head is inserted, of a size sufficiently large to admit a proper funnel, through which pour two quarts of the best vinegar. Eight days after, add a quart of any wine proper for making vinegar; and so, every eight days, continue to put in an additional quart of such wine till the barrel become half full, and then a larger quantity may be introduced. Care, however, must be taken, that the vinegar is always kept equally strong with what was at first put in; for, if suffered to become weaker, the additional wine will never acquire the same strength. The barrel being full, and the vinegar it's due strength, draw off two thirds into another cask; and afterward, putting more wine, a little at a time, into the original barrel, as before directed, it will afford a constant supply of good vinegar. The wines most suitable for the purpose of making vinegar, are those which are drawn off the lees, palled or dead, turned sour, and destitute of flavour. When the vinegar is not sufficiently coloured, it is made red by adding the juice of mulberries, or even ripe blackberries. Where the vinegar is required to be white, put any quantity over the fire, and boil it till a fourth part is reduced; then, distilling it in an alembic, draw off what is wanted.

The hint afforded by this practice of preparing the barrel, is deserving of particular attention ; as it's principle seems susceptible of being beneficially applied in a variety of ways.

Spring Vinegar of Herbs, as made in France.

THE French are famous for their vinegars, of which they have a prodigious variety ; they make them of almost every herb, flower, fruit, spice, &c. separately as well as in innumerable combinations, with a skill which can only result from considerable experience. This spring vinegar of herbs is, of course, more or less agreeable, according to the taste and judgment exercised in the selections and preparations of the different vegetables used on the occasion. The following are genuine directions for making it—Toward the end of May, or beginning of June, gather all sorts of small herbs ; such as cresses, pimpernel, chervil, &c. dry them in the sun ; and put them in a jar which holds about six quarts, with ten cloves of garlic, as many shallots, six onions, a good pinch of mustard seed, twenty cloves, half a dram of mace, a dram of long pepper, and a lemon sliced with it's rind. Fill the jar with vinegar ; and, having well closed it, let it stand exposed to the heat of the sun for eight or ten days. Afterward, strain it through a cotton or flannel bag, put it in bottles, close them with cork and leather, and keep the vinegar for use.

Cure for Chilblains.

IF, before any inflammation takes place, the feet or hands affected are well washed morning and evening with hot water, or even with cold water on going to bed, it will generally stop their progress ; espe-

cially, if warm socks or gloves be constantly worn : but, when they are actually inflamed, dip a four-times folded rag into a mixture composed of four ounces of spirits of wine and camphor, and one ounce of Venice treacle ; which must be tied every night on the chilblains till they quite disappear. With these precautions, they will seldom or never be found to ulcerate ; or, as it is commonly called, to break : when this happens, dissolve an ounce of common turpentine in the yolk of an egg, and mix it up into a balsam, with half an ounce of lamp black, or even soot, and a dram of oil or spirits of turpentine. Spread this balsam on a plegit of lint large enough entirely to cover the ulcer, tie it on with warm cloths all over the parts affected ; and renew the dressings every morning and evening, which will speedily effect a cure. Soft leather socks, if began to be worn before the first approach of winter, in October at farthest, and never suffered to get wet or hard, will generally preserve from chilblains even those who are most subject to be troubled with them.

Ingenious French Vegetative Liquid, for making Bulbous Roots beautifully Flower in ornamental Glasses, without Earth, during the Winter Season.

DISSOLVE, gradually, in a glazed earthen or glass vessel, three ounces of saltpetre, one ounce of common salt, and half an ounce of salt of tartar, with a pint of rain water. When the solution is compleated, add half an ounce of loaf sugar, filtre the whole through a bag or blotting paper, and keep it bottled for use. Into each flower-glass, filled with rain or river water, are to be put eight or ten drops of this liquid. The glasses must be kept constantly full,

and the water renewed every tenth or twelfth day at farthest; to which must always be added, the requisite number of drops of the vegetative liquor. To ensure compleat success, however, the glasses ought to stand on a mantle or chimney-piece where a fire is regularly kept in cold weather. The fibres of the roots must, of course, always imbibe the liquid: and, with proper management, a fine succession of flowers may be then kept up during the most rigorous seasons; such as crocuses of different colours, tulips, hyacinths, snow-drops, &c.

Art of Extracting the finest Carmine Powder from Clippings of Scarlet Cloth.

THAT incomparable crimson colour, called carmine, which so beautifully participates in the most delicate tints of scarlet and of purple, is so very expensive, that miniature painters are often induced to substitute for carmine a composition of lake; by the following process, however, it is credibly asserted, that a better carmine may with certainty be manufactured than much of what is imported from France—Take five or six gallons of the purest water, and dissolve in it a sufficient quantity of pot-ash to make a strong ley. After having filtered the solution, put it in a brass pot, and boil in it a pound of the clean shreds or clippings of the finest scarlet broad cloth dyed in grain, till they have entirely lost their colour; then squeeze the shreds, and pass all the ley through a flannel bag. Dissolve two pounds of alum in a proper quantity of water, and add this solution to the ley; stir them well together, and the whole will become rather thick. It is then to be repassed through the flannel bag, and

the liquor will run out clear; but, if it be at all tinged, it is again to be boiled, with the addition of a small quantity of dissolved alum; and passed through the bag a third time, when all the carmine will be left behind. Fresh water is then to be poured repeatedly into the bag, till all the alum is washed away: after which, the colour must be dried, so as to prevent any dust from settling on it; and, being previously reduced to an impalpable powder, on glass or marble, it is immediately fit for use. The best carmine generally sold, however, is supposed to be manufactured from cochineal; by a process which is carefully concealed among the few who are interested in keeping the secret.

Choicest Green and Yellow Usquebaugh.

THESE cordial liquors are seldom made well for sale, or they would be in much higher estimation. The best way of preparing them is as follows—Take a gallon of the best brandy, an ounce of cinnamon, half an ounce each of mace and cloves, a quarter of an ounce each of nutmeg and ginger, and the rind of a Seville orange; beat the whole of the spices in a mortar, and infuse them in the brandy for eight days. Then boil two ounces of sliced and bruised stick liquorice, and a pound of stoned sun or jar raisins, in three pints of water, till reduced to half the quantity; and, straining the liquid, dissolve in it two ounces of powdered loaf sugar. Mix this, in another vessel, with the clear infusion of the brandy and spices, and the usquebaugh will want nothing but the respective colours. To make half this quantity of usquebaugh green, pound sufficient spinach to produce half a gill of juice; mix it with as much water; simmer them slowly over the fire for

ten minutes; and, when cool, add this green decoction to colour that portion of the liquor: for the other half, which is wanted to be made yellow, steep half an ounce of saffron, in brandy or white wine, press it through a soft linen bag, and add it to the remainder of the liquor. Put into each quantity a few drops of warm alum finings; well shake the bottles two or three times a day, for three or four days, carefully giving it vent each time; and, in less than a month, these excellent stomachic cordials will be sufficiently fine, and fit for use.

Method of making Alum Finings for all Sorts of Spirituous Compounds and Cordials.

THE method of preparing alum water for the purpose of making what is called finings, is by boiling a dram of alum in a pint of water, till half the water has evaporated; and putting in the cordial liquor, which requires fining, after the rate of only half a tea-spoonful, made the warmth of new milk, for every gallon. This small quantity will not be found at all to affect the flavour of the liquor; but great care must be taken never to exceed that proportion.

Fine English Hollands, and other Cordial Gins.

By the following easy method, an excellent imitation may be made of the best Hollands gin—Take a lump or two of sugar, two tea-spoonfuls each of oils of juniper, turpentine, and almonds, and twenty drops of oil of vitriol; and rub them in a marble mortar, with about half a gill of the strongest spirits of wine, such as will burn dry in a silver spoon, introduced by a little at a time, till the spirit kills or overpowers all the oily appearances. Then dissolve half a pound of lump sugar in two quarts

of clear water which has been boiled or distilled; and, having procured two gallons of rectified malt spirit, or rather of whiskey, mix it first with the combined oils and spirits of wine, and afterward add the dissolved sugar and water. After stirring the whole well together, put in a tea-spoonful of warm alum finings, shake the whole well together, let it stand steadily to settle and clear, and draw it off or bottle it for use. If the spirits be good, particularly with whiskey, and the whole well managed, it will so resemble the best Hollands as not easily to be distinguished from it. Cordial gins, of different flavours, may be made in a similar way, more or less lowered with boiled or distilled water; but, except for the imitation of Hollands; whiskey is not to be used. By judicious combinations of dill and coriander seed, with a very small proportion of liquorice, angelica root, carraway seeds, ginger, and orange or lemon peel, and a quantity of juniper berries equal to the whole, all pounded in a mortar, boiled in a close vessel for two hours, with water enough to extract their virtues, strained off when cold, and sweetened with clarified or burnt sugar, a richness of flavour may be acquired far beyond that of any known gin, without the use of pernicious ingredients. The additions of this flavouring liquid, which would be improved by passing it through a still, and with which may be united rose or orange-flower water, must be put into the spirits previously to the alum finings.

Mr. Speechly's Ingenious Method of Renovating old Mulberry Trees.

THIS respectable horticulturist observes, that old mulberry trees often become bad bearers, or cast their fruit without it's

coming to maturity; in either of these cases he directs that a trench of about two feet deep, and four feet distant from the bole, should be cut round the tree. This trench is to be filled with fresh mould, enriched with cow-dung; and, as the large roots may be raised without injury, some of the compost must be put under them, so as to make the bed over which the tree stands as rich as possible. At the same time, the old wood is to be cut from the head of the tree, that the young may have sufficient space to grow in. If these operations are judiciously conducted, an old mulberry tree will, Mr. Speechly says, in a very few years, be converted into a young one. The ground near the tree, however, must never be cropped, if much fruit is expected; for the feeding fibres of the roots will otherwise be cut off by the spade, at a time when the fruit requires the utmost nourishment. The advantages of this process may, perhaps, be in part extended to other weak or aged trees.

Art of preparing Carrot Seed, so as to prevent the Crop from being spoiled by the quicker Growth of Weeds.

THIS ingenious contrivance appears to have originated with Dr. Hunter, the liberal and celebrated author of the *Georgical Essays*. As carrot seed must be sown early, that gentleman remarks, and as it also remains a long time in the ground, the weeds frequently spoil the crop. The following method, however, he assures us, has been found effectually to prevent the above inconvenience—Mix any quantity of carrot seed with about five times the quantity of earth; moisten the whole with water; and, every second day, turn it all over. As soon as the seeds begin to swell and

sprout, they may be sown along with the earth. By this method, the carrot seeds will vegetate before the weeds; and the farmer will be sure of a good crop, which may be easily and cheaply hoed. This plan, if due care be taken not to carry the previous vegetation of the seed too far, may be usefully adopted with regard to other seeds and grain; such, especially, as are of slow growth, and liable to be devoured by insects which will not feed on them when the germs once begin to unfold.

Curious French Modes of Fattening the famous Languedoc Geese.

THE following methods of fattening geese in Languedoc deserve to be universally known, as they afford some hints which may be useful in fattening other animals. As soon as the geese have got into full flesh, by being well kept on green food, the fattening of them must not be delayed, lest the season should be entirely lost. They enter into rut about the middle of December; and, after the end of that month, they will not fatten at all. When the frost sets in, usually toward the end of November, ten or twelve geese, never more together, are shut up in a dark and still place, where they can neither see light, nor by any means hear the cries of other geese which may be kept for laying. In this close confinement they are to remain till they have attained the utmost degree of fatness, and are ready for killing: that moment, however, must be carefully seized; for, otherwise, it is said, they would very soon turn lean and die. There are two ways of fattening them, while thus imprisoned; the first is, either by giving them a trough plentifully filled with a grain, called *sarde*, supposed

to be buck-wheat, and the geese fattened on this grain are very delicate; or, by supplying the trough with sufficient grains of maize or Indian corn boiled in water: and, carefully keeping the coop in which they are confined always clean, as well as the trough constantly filled, the geese are all fully fattened in two or three weeks. They are then taken out of the coop, and allowed to go at large in a piece of water for twenty-four hours; without which precaution, their flesh would have a disagreeable flavour. This, which is their first mode of fattening geese, may be denominated the natural method; the second way of fattening them, which may be called the artificial mode, is as follows—The geese are put up in the same manner as the other; but, instead of being only tempted to eat by enticement, they are twice every day literally crammed, by putting into their craws, through a tin tube, as much maize boiled in water as they can possibly contain. This tube is found to be necessary, as the serrated beak of the geese would otherwise soon scratch and tear the hand of the unwelcome operator. Geese, it is said, crammed in this way, soon acquire such a prodigious fatness, as sometimes to weigh from twenty-five to thirty pounds. Their livers, which weigh from a pound to a pound and a half each, are white and delicate; but have a slight bitterness to the taste which is not found in those of ducks. The hearts, which are as big as a small apple, make an excellent broil.

Cruel Mode of Cramming Languedoc Ducks.

WHEN the ducks are rendered pretty fat by the common modes of feeding, they are shut up in a dark place; and, every

morning and evening, the person who attends them puts their wings across, places them between his knees, and opens their bills with his left hand, while with the right he fills their craws with boiled maize. They sometimes die suffocated, under the operation; but are not considered as the worse for that circumstance, provided they are immediately bled. The unfortunate animals usually pass fifteen days in a state of oppression and suffocation; the prodigious enlargement of the liver keeping them in a perpetually panting state, and almost without the power of breathing. When the tail of each suffering victim spreads out like a fan, it is known that they are as fat as they can be: they are then turned out to bathe; and, immediately after, they are killed. When the ducks, as well as the geese, which are thus crammed, have been plucked, they appear to be balls of fat, none of their limbs being discernible. Though there is much which cannot be humanely recommended to imitation in these practices, some inferences not a little curious may be drawn from the facts which they contain with regard to fattening other animals. Not only do they confirm the general position, that the more food an animal can be made to take, in a given time, the quicker it will be fattened; but the rule seems equally to hold when it is given in even a hurtful quantity, physically considered, and far beyond what the animal could have been induced without compulsion to have swallowed: besides, it is farther manifest that, by certain modes of feeding, when well understood, the size of particular parts of the body can be augmented beyond their natural proportions; and, on this principle, it has been observed, could the quantity of tallow be augment-

ed in quadrupeds, nearly in proportion to the enlargement of the liver in ducks and geese, the profits to the owner would be greatly increased.

Infallible Ointment for the Scab, &c. in Sheep.

THE following account of this valuable remedy for the scab and other complaints in sheep is published under the authority of Sir Joseph Banks: who says, that it was brought into that part of Lincolnshire where his property is situated about twenty years ago, by Mr. Stephenson of Mareham; and is now so generally received, that the scab, which used to be the terror of the farmers, and which frequently deterred the most careful of them from taking the advantage of pasturing their sheep in the fertile and extensive commons with which that district abounds, are no longer regarded with any apprehension. Indeed, far the most of them have their flocks anointed in autumn, when they return from the common, whether they shew any symptoms of scab or not; and, having so done, conclude them safe, for some time, from either giving or receiving infection. There are, in fact, persons in Lincolnshire, who contract to anoint their large sheep for five shillings a score; so far insuring the success of the operation, as to repeat it gratis, should they again break out some months afterward. The ointment used for this purpose is thus made—Rub together, in a mortar, a pound of quicksilver and half a pound of Venice turpentine, till the globules of the mercury or quicksilver disappear; then add half a pint of oil of turpentine and four pounds of hog's lard, and mix the whole into an ointment. The method of using it, as described by Sir Joseph Banks, is to begin at the head of the sheep;

and, proceeding from between the ears, along the back to the end of the tail, divide the wool in a furrow till the skin can be touched: in the mean time, while the furrow is making, a finger slightly dipped in the ointment is to be drawn along the bottom, where it will leave a blue stain on the skin and adjoining wool. From this furrow, similar ones must be drawn down the shoulders and thighs to the legs, as far as they are woolly: and, if the animal be much infected, two more should be drawn along each side, parallel to that on the back; and one down each side, between the fore and hind legs. Immediately after being dressed, it is usual to turn the sheep among other stock, without any fear of the infection being communicated; and there is, Sir Joseph assures us, scarcely any instance of a sheep's suffering injury from the application. In a few days, the blotches dry up, the itching ceases, and the animal is compleatly cured. The insect called in Lincolnshire the sheep fag, being the *hippobosca ovina* of the Linnaean system, an animal which lives among wool, and is too well known to shepherds, as hurtful to the thriving of sheep, both by the pain of it's bite, and the blood it sucks, is compleatly destroyed by this application. At the same time, the ointment is so far from injuring the wool, that the buyers usually prefer the wool where it has been used, as being found less liable to defects of joints or knots; a fault which is observed to proceed from every sudden stop in the thriving of the animal, either from want of food or from disease. The fly, or maggot, which breeds in the skin of sheep, usually destroyed by the application of tar; and also the well known tick, with which, as well as other vermin,

these animals are so much infested; may, probably, all be equally well destroyed by a moderate application of this excellent sheep ointment. This powerful remedy should not be used in very cold weather; when, indeed, it is but seldom needed.

Substitute for Verdigrease, in producing a fine Black Dye without Injury to the Cloth, &c.

As verdigrease, though generally combined with logwood for dyeing black, is extremely apt to corrode the texture of the cloth, &c. the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, some years ago, rewarded Mr. Clegg for his discovery of a substitute in dyeing that colour. For this purpose, equal parts of pot-ash, or any other strong alkaline salt, and vitriol of copper, are to be separately dissolved, and the two solutions gradually mixed. If the vitriol be sufficiently saturated, the water on the surface will become transparent on adding a few drops of the alkaline solution; but, if not, it will produce a blue colour, so that more pot-ash should be added, till a compleat saturation is effected. These proportions of vitriol and alkaline salt will be equivalent to a similar quantity of verdigrease; and, on being combined with decoctions of logwood, in the same manner as verdigrease, will impart a fine black dye, which is by no means prejudicial to the texture of cloth, hats, or other articles, so often rotted by pernicious black dyes.

Artificial Musk.

THE mode of making an artificial musk, which is often used in Germany for that expensive odorous drug, is simply as follows—Add, to one dram of oil of amber, by small portions at a time, four times the

quantity of nitrous acid, commonly called aqua-fortis; carefully stirring them together with a glass rod all the time, and continuing so to do till the whole be converted into a yellow resin, possessing the smell of musk in great perfection. It must, of course, be kept closely stopped up, like real musk; and may sometimes supply the place of that high-priced article, not forgetting the nature of it's chief ingredient.

Syrup and Oxymel of Garlic, for Old and Asthmatic Coughs.

THE syrup of garlic, though one of the least pleasant syrups which is made, gives the virtues of garlic in the best manner they can possibly be acquired and retained by means of any watery menstruum. It is prepared, according to the Dublin Dispensatory, for it does not appear to be now used either in the English or Scotch regular practice, in the following manner—Macerate one pound of sliced garlic, in a close vessel containing two pounds of boiling water, for twelve hours; and add four pounds of double-refined sugar to the strained liquor. This syrup may be advantageously taken, a tea-spoonful or two at a time, in obstinate coughs, whenever they are troublesome; and it is particularly adapted to be used on such occasions during the night. Garlic is well known to be not only a powerful expectorant, but a good diuretic, and even a sudorific, provided the patient be kept tolerably warm. For these purposes, however, the oxymel of garlic, neglected by all the new dispensaries, seems to be still better than the syrup. It is thus easily made—Boil a quarter of an ounce each of carraway and sweet fennel seeds, in a glazed earthen vessel containing about half a pint of vine-

gar; when they have boiled a short time, add an ounce and a half of garlic cut in slices, cover the whole closely up, and let it stand till cold. The liquor must then be expressed; and mixed, in a boiling water bath, with half a pound of clarified honey. This medicine, if persisted in, will frequently, it is said, not only relieve, but absolutely cure, an old asthmatic cough.

Wonderful but Easy and Effectual Method of rendering all Sorts of Paper Fire-Proof.

THIS astonishing effect is produced by a most simple cause. It is only necessary, whether the paper be plain, written, or printed on, or even marbled, stained, or painted, for hangings, to immerse it in a strong solution of alum-water, and then thoroughly dry it, when it will immediately become fire-proof. This experiment is readily ascertained, by holding a slip of paper thus prepared over a candle. Some paper, however, will require to imbibe more of the solution than it may receive by a single immersion; in which case, the operation of dipping and drying must be repeated till such paper becomes fully saturated: when, it is positively asserted, neither the colour nor quality of the paper will be in the smallest degree affected; but that, on the contrary, both will be even improved.

Admirable Imitation of the Rich Cyprus Wine.

To four gallons of water, put one gallon of the juice of white elder-berries, expressed gently, and passed through a sieve, without bruising the kernels of the berries; then add twenty pounds of loaf sugar, three quarters of an ounce of sliced ginger, and half an ounce of cloves. Let the whole boil together half an hour, taking off the

scum as it rises, pour it in a tub or pan to cool, and ferment it with ale yeast on a toast for three days. Afterward, put it into a cask which will just hold the quantity, with a pound of split and stoned raisins of the sun; and, when the fermentation ceases, add five pints of genuine French brandy. It must generally remain in the cask till about the middle of January, before it is fine enough to be drawn off; when it will so much resemble the rich wine brought from Cyprus, both in flavour and colour, as to deceive even the best judges.

Ortolans.

THESE delicate birds, though much smaller than the lark, form one of the richest and most favourite repasts of luxurious epicures; who, it has been remarked, are little regardful of that pleasing song for which it is caged in its native country, and would much rather hear that it is expeditiously prepared for eating. It might easily be shut up in the egg of a common fowl, and dressed either with water or amid the ashes; but it is generally preferred to the spit, as a roast of the highest estimation, in every part of Europe. These birds are natives of the southern parts of France, Italy, &c. but they are accustomed to quit these countries in the spring, and often undertake long journies, for a few of them are found, not only in this country, from April to September, with the swallow and other birds of passage, but in Germany and Sweden also. They are every where taken with birdlime or nets; and, though always lean when first caught, are soon rendered excessively fat, by being confined in a dark place, with a gleam of light on plenty of millet, which appears to be their favourite food. They are roast-

ed, at Paris, as well as in Italy, in the same manner as quails; being spitted side by side, each wrapped in a vine leaf, with a thin slice of the fat of bacon on the breast, and basted with a little melted bacon. They are served up with a garnish of fried crumbs of bread, and the juice of a Seville orange. Ortolans thus constitute an extremely delicious viand, so highly relished by many persons as to be thought the most exquisite of all species of game. Certainly, when the birds are young, and skilfully dressed, the flesh is wonderfully light and tender; it is admitted, however, to have more of delicacy than of flavour, but that it is yet too luscious for much to be eaten. Few persons, when these small birds are full fed, wish to eat more than two of them. They are seldom to be had in London, at a lower price than half a guinea each. The greatest trade in ortolans is carried on in the Island of Cyprus, where they more abound than in any other part of the world. They are there pickled in spice and vinegar, with their heads and feet cut off, and exported in casks which contain from three to four hundred each, among the various epicures of Europe; and, as four hundred such casks are said to be annually shipped, a hundred and forty thousand of these little warblers are, on the average, every year sacrificed, from that small island, to the appetites of luxurious opulence.

The Bishop of Landaff's most important and invaluable Liquid Test for discovering the Poisonous Adulteration of Lead in Wines, Cyder, &c.

It is dreadful to reflect on the horrible injuries which are sustained by society, through the unprincipled artifices of ava-

rious adventurers in trade; who too often accumulate princely fortunes, with apparent honour, by practices which, if publicly known, and duly punished, would consign their persons to an ignominious death under the hands of the common executioner, and their memories to everlasting infamy. These indignant sentiments must have been felt, even by the mild and amiable prelate whose liberal sentiments, enlarged and cultivated intellect, unaffected piety, and most exemplary life, dignify the mitre which adorns his venerable brow, when he traced, in the following account, the enormities of some of these miscreants, with regard to the abused application of the saccharine principle in the poison of lead, and so ingeniously and humanely contrived and promulgated the means of instantly detecting it's presence with the utmost ease as well as certainty. "Neither ceruse, nor litharge, nor minium," says his lordship, "have any taste; but either of these substances, being boiled in distilled vinegar, which has an acid taste, will be dissolved in it; and, the solution being crystallized, will give one of the sweetest substances in nature, called saccharum Saturni, or sugar of lead. It is this property which lead has of acquiring a sweet taste by solution in an acid, that has rendered it so serviceable to those wine-merchants who, respecting their own profit more than the lives of their customers, have not scrupled to attempt recovering wines which had turned sour, by putting into them large quantities of ceruse or litharge. I believe," continues the worthy bishop, "this adulteration is punished with death, in some parts of Germany; and it is to be wished, that it met with that punishment every

where. In 1759, the farmers-general in France, being astonished at the great quantities *de vin gâté* which were brought into Paris in order to be made into vinegar, redoubled their researches to find out the cause of the great increase of that article; for near thirty thousand hogsheads had been annually brought in for a few years preceding the year 1750, whereas the quantity brought in forty years before did not exceed one thousand two hundred hogsheads. They discovered that several wine-merchants brought these sour wines, which were still rendered more sour by the custom of pouring into each hogshead six pints of vinegar before it was sold; and, afterwards, by means of litharge, rendered them potable, and sold them as genuine wines. Our English vintners, there is reason to fear, are not less scrupulous in the use of this poison, than the French wine-merchants: for it not only corrects the acidity of sour wines, but it gives a richness to meagre ones; and, by this property, the temptation to use it is much increased. The reader may soon furnish himself with the means of detecting lead when dissolved in wine—Let him boil together, in a pint of water, an ounce of quick-lime and half an ounce of flour of brimstone: and, when the liquor, which will be of a yellow colour, is cold, let him pour it into a bottle; and, corking it up, reserve it for use. A few drops of this liquor, being let fall into a glass of wine or cyder containing lead, will change the whole into a colour more or less brown, according to the lead which it contains. If the wine be wholly free from lead, it will be rendered turbid by the liquor, but the colour will be rather a dirty white than a blackish brown.” The learned bishop

adds—“ Van Helmont was of opinion, that Paracelsus made no vain boast, in saying that he could cure two hundred diseases by preparations of lead; but he does not tell us of the many hundred persons he probably sent to their graves by his attempt. But, it is beyond my ability, and falls not within my design,” concludes his lordship, “ to discuss either the salubrious or poisonous qualities of lead; especially, as the labours of Sir George Baker and Dr. Percival have so fully illustrated the subject: the former, in his Medical Essays; and the latter, in his Essay on the Poison of Lead.” It is to be feared, that all our British sweets, or made wines, manufactured for sale, and vauntingly recommended as equal to foreign, will not bear the Bishop of Landaff’s test; and we suspect, that the saccharine poison of lead egregiously prevails, not only in these and many pretended different fruit wines of English growth, made from one pernicious source, with counterfeit flavours; but that it also abounds in much of our sweet cyder, &c. where even the taste seems often recognizable. Perhaps, notwithstanding the mildness of our penal laws, if it could be proved that liquors sold as wholesome wine, cyder, &c. so immediately killed any purchaser as to leave no doubt of his being poisoned, and it could also be proved that the vendor actually put in the deleterious article, or sold the liquor knowing that it was dangerously drugged, he might be convicted of wilful murder, and consequently executed, even as the law at present stands: but the difficulty of adducing such proofs, enables the unprincipled to sin thus in full security; though it is not quite impossible, that some of these outrageous offenders, who

riot in opulence by sporting with the lives as well as property of their fellow-creatures, may sooner or later be brought to justice.

Test for Detecting the Presence of Lead in Oils.

LEAD is not only employed by unprincipled cyder, wine, and vinegar manufacturers, merchants, and dealers, but by those also who make or traffic in oils; though, certainly, to a less dangerous extent. It is particularly used for correcting the rancidity of damaged rape-seed oil, as well as oils of olives and almonds. This pernicious abuse may be detected by mixing a small quantity of the suspected oil with a solution of orpiment, or liver of sulphur, in lime-water: for, if the oil be adulterated, it will, after the liquids have been shaken together and suffered to subside, acquire an orange-red colour; but, if pure, it will only assume a pale shade of yellow. This test is very similar to that of the Bishop of Llandaff for wines; as, indeed, are all the genuine liquid tests sold in the shops for these purposes.

Curious Moorish Method of preparing Elcholle, or the Flesh of Camels, as well as Mutton and Beef, so as to Keep for Two or Three Years in the warmest Climates.

THIS favourite food of the Moors, which they call elcholle, whether made of beef, mutton, or camel's flesh, is always ready for eating; and will keep perfectly good two or three years, even in their hot climate. The method of preparing it is said to be as follows—Cut the meat, of whatever kind, but beef is the most esteemed, into long slices; and, having well salted them, let them remain twenty-four hours in the pickle. Then remove them into

other vessels, filled with cold water; and, after thus soaking them all night, lay them on ropes, in the sun and air, till they become quite dry and hard. After this, cut them into pieces of about three inches long; throw them into a pot of warm oil, mixed with melted suet, sufficient to cover all the meat; and, when it has boiled till it looks clear and red on being cut, take the whole out, and set it to drain and cool. It is thus ready to put away in the jars provided for keeping it; and, on being there deposited, is covered with the oil and grease in which it was boiled. When quite cold, the jars are closely stopped; and the meat will thus be preserved hard, and continue good, for at least two or three years. In this state, it is often eaten by the Moors; who consider it, when hardest, as best and most palatable. They sometimes fry it with eggs and garlic; and, occasionally, eat it stewed, with a little lemon juice squeezed over it. European travellers, who have frequently tasted this elcholle of the Moors, pronounce it to be a very good dish, eaten either hot or cold.

Art of Pickling Melons and Cucumbers to resemble Indian Mangoes.

THOUGH Indian mangoes are never likely to be cultured in our climate, and we must despair of equaling that fine pickle, a very good imitation may be made by means of our melons and cucumbers, when prepared after the following methods—Slit green melons sufficiently up the middle to gain admittance for a spoon, and take out all the seeds without breaking the fruit: then, putting the melons in a strong cold brine of salt and spring water for twenty-four hours, and afterward draining them in a sieve, mix a good quantity of

mustard-seed, sliced horse-radish, and cloves of garlic; some long and Cayenne pepper, a few cloves, and a little mace. Fill in as much of these ingredients as each melon will conveniently hold, stick a very small skewer through the slit, and tie the fruit round with packthread close to the skewer, for the purpose of keeping the parts together; afterward, boil up plenty of vinegar with a good quantity of the mixture, pour the whole boiling hot over the melons, cover them up close, and let them stand twenty-four hours. Repeat this boiling and pouring over the vinegar, &c. at least three or four times; and, lastly, if they are not of a fine colour, set the jar in an almost cold oven two or three times, or simmer them over a slow fire, till they are sufficiently green. But the utmost care must be taken not to let them nearly boil, as that would entirely spoil the pickle. Cover them up close, till quite cold; then tie them down, covered with bladder, and leather above that, in which state all pickles should be kept for use. The largest green cucumbers, before they get too ripe or have yellowish ends, may be treated exactly in the same manner as melons, and thus make a very fine pickle. Both melons and cucumbers, however, are frequently pickled as mangoes by other methods; of which, perhaps, the following is the best—Cut a square piece out of the side of the melons or cucumbers, take away the seeds with a tea-spoon, and put the fruit into very strong salt and water for a week, stirring them well two or three times a day. Then place them in a pan, on a good quantity of vine-leaves, and cover them over with as many more; beat very fine a little roche-alum, put it into the salt and water out of which the melons or cucum-

bers were taken, pour it over them, and set them on a very slow fire for four or five hours, or till they get of a good green. Take them out, and drain them in a hair sieve; and, when cold, fill into them horse-radish, mustard-seed, garlic, and pepper-corns. If the fruit be cucumbers, put a few slices of cucumber in the centre of this mixed stuffing. Sew on, with a large needle and thread, the pieces taken out: and, to every gallon of vinegar for covering and preserving them, put an ounce each of mace and cloves; two ounces each of all-spice, sliced ginger, and long and black pepper; two ounces of garlic; a large stick of horse-radish; and three ounces of mustard-seed, tied up in a bag. Boil this well together for a few minutes only; and, pouring it on the pickles, close up the jar air-tight. The confinement of the mustard-seed in a bag is a very good method to adopt on other occasions. Cucumbers or melons pickled in this last mode, are very excellent substitutes for mangoes: the former, of course, from their softer nature, come soonest into use; but the latter are, certainly, the nearer imitation of real Indian mangoes.

Quin's excellent Fish Sauces.

THE celebrated Quin, contemporary and friend of Garrick, was not only famous as a player, but greatly renowned as a wit, and an epicure or gourmand of the first order. Several valuable additions to the culinary art were, no doubt, made by this brilliant character, but scarcely any appear to have been preserved under the respectable sanction of his name. The two following fish sauces, however, are both so far honoured. For the first—Put, to a quart of walnut pickle, six anchovies; the same number of bay-leaves and shal-

lots; a few cloves; and a little mace and whole pepper: boil the whole together till the anchovies are dissolved; and, when cold, put in half a pint of red wine, and bottle it up. Two spoonfuls of this, in a little rich melted butter, make an admirable sauce. The other fish sauce, called Quin's, is thus readily made, and is also very good—Take half a pint of mushroom ketchup, a quarter of a pint of pickled walnut liquor, three anchovies, two cloves of garlic pounded, and a quarter of a tea-spoonful of Cayenne pepper; put the whole into a bottle, shake it well, and keep it for use.

Art of manufacturing Genuine Chocolate.

FROM the similarity of names, between the cocoa and the cacao tree, both natives of the warmer regions, they have been so confounded by speculative authors, that the generality of people in this country consider them as actually the same; and believe that chocolate is manufactured with the large cocoa-nuts which afford so delicious a milk, instead of with the small cacao-nut which is not much bigger than a large kidney-bean. By the same error, too, the hard and tasteless shell of the cocoa-nut has been supposed to produce what is absurdly sold under the name of coco, or cocoa; but really is, and ought to be called, cacao-shell: being, in fact, the shell of the cacao-nut, from which alone genuine chocolate is manufactured. The manner of preparing chocolate for use is regularly thus—Gently parch the cacao-nuts in an iron vessel, over a slow fire, to facilitate the taking off their external shells, the future coco, which would be injured or destroyed by too much heat: then bruise and work the kernels into a paste, on a

smooth concaved stone, with a moderate charcoal fire beneath; occasionally introducing a little water, and a small quantity of sugar, vanilla, and Spanish annotta. As soon as the paste is sufficiently fine and smooth, put it quite hot into tin moulds, where it will speedily congeal, and become hard cakes similar to those usually sold. This is genuine common chocolate; which would be bitter without a little sugar, receives improved flavour from the vanilla, and derives additional colour from the annotta. Good and unadulterated chocolate should be of a brown colour inclining to red, and rather of a lively than faint hue; it should have a smooth and firm surface, not affected by mere contact with the hand; it should appear of a fine and uniform consistence on breaking it, without any of those granulated particles which arise from a considerable addition of sugar to conceal base ingredients; and, lastly, which is considered as the grand criterion, it should readily melt in the mouth, leaving a cooling sensation on the tongue, without the smallest degree of roughness or astringency. It may be proper to remark that, though we have thus given instructions for manufacturing genuine chocolate, the manufacture of it, even in private families, is forbidden by our excise-laws, without giving three days previous notice at some excise-office, and making use of not less than half a hundred weight of cacao-nuts at a time. Genuine chocolate, when made in the usual manner, by slicing it small with a knife, boiling it in a proper chocolate-pot, well milling and frothing it as poured hot into the cups, sweetening it, and softening it with cream, forms a most nourishing and agreeable food for valetudinarians. The jesuits, by whom it is said to have been ori-

ginally introduced from South America, always drank a glass of spring water after taking their chocolate, by way of diluting a food which they considered as of itself too rich for persons not in a convalescent state.

Common Coco, or Cacao-Shell.

THIS article, which is merely the parched shell of the cacao, coarsely ground or pounded, partakes slightly of the flavour and salubrity of the nut; which it imparts by long decoction in water, and thus makes a very cheap, agreeable, and wholesome breakfast, when drank with moist sugar and new milk.

Easy Method of making Macaroni and Vermicelli in every Family.

THESE very useful articles of domestic œconomy are in some measure lost to the greater number of families in England, by the high price which they necessarily bear when imported from Italy. It is true that, without expensive machinery these celebrated pastes, for they are nothing more, cannot be manufactured in that precise form which we behold them thus imported: but they lose nothing of their excellence, and no important degree of even their neatness and beauty, by being made up in less uniform and pleasing shapes; while, on the contrary, the stale macaroni and vermicelli often lose much of their goodness by keeping, to detract from the slight advantage of preserving their preferable form: insomuch that it is very common, even in countries where they are cheapest, to make these pastes, or rather this paste, for they are both alike in every thing but shape, from time to time, as they want it, for all household purposes, exactly in the following manner—Take as

much fine flour as will be requisite to make an egg and two table-spoonfuls of water into a very stiff paste: and, breaking the egg in the centre of the heap, add the water, and make up the paste as hard as possible: then cut it in pieces; roll them out with a large rolling-pin, made purposely all of one size, except a small handle at each end; well flouring whatever the paste is rolled or placed on, to preserve it from sticking. If the paste be intended to be used as vermicelli, it must be rolled extremely thin; but, for macaroni, should be nearly the thickness of a crown-piece. Before it gets quite dry, when it would become too brittle, roll up one or more of the flat pieces at a time; and, with a sharp knife, shred the vermicelli as fine as possible, because it will swell and enlarge in boiling. When cut, shake and separate the pieces with two forks, and put them on floured cloths to dry: if wanted for immediate use, they may be soon sufficiently dried by the fire; but are generally left to dry gradually, when they will keep well for several months. Macaroni is to be treated in the same manner, only being rolled and cut in pieces of a larger size, frequently the width of narrow ribbons. It is common, in many parts of Germany, for good housewives thus to make a considerable quantity of macaroni and vermicelli during the season when eggs are most plentiful, which they put up in paper bags for winter use; well knowing that, in careful hands, nothing can be better or more wholesome, or of greater general use in a family. This macaroni and vermicelli require less boiling than what are manufactured with a powerful and complex machinery, which not only makes them tubular and uniformly round, but renders

them harder and more compact than they can any way be made by hand, and consequently somewhat better adapted for very long keeping. These last are the sole preferences of what are made in Italy. Macaroni and vermicelli, whether for broth, water, or milk, should always be put in when the liquor is boiling hot, and they are sufficiently done in a very few minutes. A little salt should always be boiled in the water or broth, before putting in the vermicelli or macaroni.

Various Modes of rendering Shoes, Boots, &c. Water-Proof.

THE following preparation has long been successfully used by fishermen, in different parts of the world, and particularly in America, to preserve their boots from being penetrated by water—Melt together, over a slow fire, a quart of boiled linseed oil, a pound of mutton suet, three quarters of a pound of yellow bees-wax, and half a pound of common rosin; and, with this mixture, when the boots or shoes are new, quite clean, and have been a little warmed, rub them well over, soles as well as upper-leather, till the leather be completely saturated by the composition. They will then, it is said, be absolutely impenetrable by water; in which, by way of experiment, if firmly made, and well covered with the mixture, they may be safely left for several days together. Another preparation is, by some persons, chiefly on account of its superior softness, preferred even to this; it is made with a quart of drying oil, a quarter of a pound of yellow bees-wax, four ounces of oil or spirit of turpentine, and an ounce of Burgundy pitch, all carefully melted together over a slow fire. This mixture is rubbed over the shoes

or boots, either at a small distance from the fire or in the heat of the sun, with a brush or sponge; an operation which must be repeated as often as they become dry, till the leather is fully saturated: when they will not only be rendered impervious to wet, but last much longer than boots or shoes made of the same leather without undergoing this water-proof process; they will, too, at the same time, acquire such a durable softness and pliability as never to grow shrivelled, hard, and inflexible, so that they prove most effectual preservatives against colds and chilblains, and perhaps even fits of the gout. It will be necessary, however, not to wear boots or shoes thus prepared till they have gradually become perfectly dry and elastic, which requires a considerable length of time; as they are very apt, from the extreme softness of the leather before it is thoroughly dried, to wear out much sooner than when made in the common way. It is said, that both boots and shoes may be preserved from the effects of wet, by simply rubbing them well over with linseed oil which has stood about half a year in any leaden vessel so as to have acquired some degree of consistency.

Bellamy's Patent Methods of making Leather of all Sorts Water-Proof.

THE patentee and inventor of these methods, Mr. John Bellamy, makes use of two compositions; which, according to his specification in the Patent Office, registered 1794, are as follow—A gallon each of nut and poppy oils are to be mixed with three gallons of linseed oil: or, one gallon of either nut or poppy oil may be added to three of that expressed from linseed; or, two gallons of linseed oil may be combined with a pint of nut oil and the

like quantity of poppy oil. These ingredients, either in the above proportions, or such others as may be required by the nature of the oils, being mixed in an iron pot, are to be placed over a gentle fire; and, to each gallon of oil must be added a pound of white copperas, sugar of lead, colcothar, or any other drying substance. When the whole has remained six or seven hours over such a degree of heat as it will bear without rising, till it become sufficiently dry, it is to be taken off, and suffered to cool: this first compound is then fit for use. The second compound, for the same purpose of rendering all kinds of leather water-proof, is thus directed to be made—Take a pound of gum resin, half a pound of pitch, and a quarter of a pound each of tar and turpentine; well mix these ingredients with one gallon of the oils prepared according to the first method, by gently heating the entire mass, and then increasing the fire till the whole become thoroughly incorporated. Mr. Bellamy specifies various other proportions in which the several ingredients may be used; but these, it may be supposed, are merely to secure his patent from pretended improvements, the advantages or disadvantages of which a very little actual practice will soon discover. When the oils prepared according to the first method, or the gums according to the second, are sufficiently cool, either is to be rubbed into the leather with a brush dipped in the respective composition; and the thoroughly impregnated leather being stretched on an even board, the superfluous matter is to be removed from it's surface. Sole leather, and other thick substances, are to be first gently warmed; and, after being fully saturated with the composition, and pro-

perly dried in a warm place, they are ready for use.

French Manner of Roasting a Sucking-Pig.

“WHETHER,” says the shrewd and vivacious French writer to whom we are indebted for so much information in the culinary arts as now practised in France, “our inclinations, as a part of the multitude, are naturally swinish; or that, having been familiarly brought up, from our infancy, with this amiable child of nature, we entertain for it the tender sentiment which attaches us to all whose birth we have witnessed: certain it is, that the sucking-pig, has ever a hearty welcome at our tables, even when they are most select, and that his presence constitutes an actual feast. The commonest method of dressing it, and which is, perhaps, also the best, is that of roasting it. After having scalded it in boiling water, and stuffed a large piece of fresh butter in the belly, mingled with sweet herbs, and accompanied by chives, onions stuck with cloves, crumbs of bread, &c. it is spitted, and put to a good fire; where it must be vigilantly attended, and continually basted with the purest oil, to give it a rich colour. If it is wished to be dressed in a superior stile, it must be stuffed with it's liver and bacon fat nicely minced, truffles, champignons, rocamboles, fine capers, anchovies of Nice, and sweet herbs, seasoned with salt and Jamaica pepper, all tossed up in a stewpan. When our little friend has all this in his belly, it is tied up with packthread, and roasted of a fine colour, as already directed. In either mode, he is alike served up, with a sauce of orange juice, salt, and white pepper, by way of companion. When the pig thus roasted arrives on the table, we must, all business

being at an end, commence with making him a gentleman; that is to say, in the old language of France, by cutting off his head: otherwise, his skin, naturally crisp, and the best part of him in the opinion of many amateurs, will become soft and flabby. These rules are to be observed with the utmost rigour, and cannot be too strongly enforced: as to what follows, it would have been better for the poor animal if he had not quitted the nipple of his mother." This article is almost literally translated from the ingenious French writer; who has, it must be confessed, a most exuberant portion of vivacity.

Orgeat Paste.

THIS paste, which will keep twelve months, is nearly as soon made into orgeat as even the syrup. The mode of preparing it, in Paris, is by well pounding blanched almonds with a little water to prevent their turning to oil; then adding half the weight of the almonds in pounded sugar, and mixing both up together into a paste. Of this orgeat paste, when wanted, mix a bit of about the size of an egg in a pint of spring water, and strain it through a napkin. The usual English mode of making orgeat paste, is by pounding in like manner half an ounce of bitter to a pound of sweet almonds; and, boiling a quart of common syrup till it comes to what is called blow, mixing the almonds with it over the fire, well stirred all the time to prevent burning, till it becomes a stiff paste, and then, on it's getting quite cold, putting it up in pots, to be used after the same manner as the other. We cannot too often enforce the free use of orgeat, as one of the finest and most lubricating liquids for all public speakers, readers, singers, &c.

Genuine Receipt for making the Invaluable Cordial Liquor, called Vespétre, recommended by the late King of France's Physicians at Montpellier.

THIS truly excellent and agreeable cordial liquor, which comes thus sanctioned to the world, is recommended for all complaints in the stomach, indigestion, sickness, colic, obstructions, stitches of the side, spasms in the breast, diseases of the kidneys, stranguary, gravel, oppression of the spleen, loathing, vertigo, rheumatism, shortness of breath, &c. The following are the genuine instructions for making it—Take a thick glass or stone bottle which will hold considerably more than two English quarts, and put in it two Paris pints, being equal to about two English quarts, of the best brandy: adding the following seeds, first grossly pounded in a mortar; that is to say, two drams of angelica seeds, one ounce of coriander seeds, and a large pinch or pugil each of fennel seeds and anniseeds. Then squeeze in the juice of two fresh lemons, putting in also their yellow rinds; add a pound of loaf sugar; and, well shaking the bottle from time to time, let the whole infuse five days. After this, to render the liquor clearer, pass it through a cotton bag, or filtering paper, and bottle it up carefully and closely corked. To be taken, a small cordial glass at a time, more or less frequently, according to circumstances. A table-spoonful, taken four or five successive mornings, is said to kill the worms in children; and, on rubbing with that small quantity the nose and temples fasting, it is a preservative of the person so using it against the ill effects of damp or unwholesome air. "In short," says the communicator, "this liquor will abundantly satisfy all who may

have occasion to use it; and a gentleman of honour and probity assured me that, having been long afflicted with an hepatic flux, which gave him continual torment, the use of this liquor carried it off, and compleatly cured him."

Art of preparing the celebrated Portable Soup Cakes.

THERE are many different modes of preparing portable soup; which is generally made up, for sale, into small cakes, and found a very convenient article of sea-store. It is, also, extremely useful in families; serving as a general keeping stock, for instantly making broth, soups, gravies, &c. The following is one of the best and readiest modes by which portable soup is usually prepared—Take a shin of beef, a knuckle of veal, and a ham bone with some of the lean left; and, breaking all the bones, put the whole in a proper vessel for boiling, with barely sufficient water to cover the meat. Then put in Cayenne pepper, but no salt, a little mace, and a couple of onions, with or without any other vegetables or spice; and, after letting it boil slowly for three hours, or till the meat is done to pieces, strain off the liquid, and leave it in a cool situation till it becomes quite cold. Then, taking away the cake of fat from the top, for other uses, pour the soup in a saucepan, and set it over a tolerably quick fire; where it must be kept fast boiling, and constantly stirred, for six hours. After this, pour it off, and let it stand in a cold situation till next day; when, putting it in a large bowl, or deep pan, set it in a stewpan of boiling water on a stove, and make it boil, being occasionally stirred, till the soup become quite thick and glutinous. This being duly at-

tended to, the portable soup will be made; and has only to receive the intended form of cakes, by being poured into little tin moulds, or the small round part seen on breakfast cups or china basons when they are turned bottom upward. When these cakes are cold, they should be turned out to dry on new flannel, where they may remain till rendered hard enough by the sun or other heat, for putting up to keep in tin cannisters or boxes. While drying, the cakes must be frequently turned; and, on putting them up to keep, a piece of writing paper should be laid between every two cakes. One small cake, when dissolved by well stirring it in a pint of boiling water, and the addition of a little salt, will make a bason of rich soup, in five minutes or less; and good gravy for poultry, &c. may by the same means speedily be made. Portable soup, in well hardened cakes, will keep a great length of time, and in all climates; being, in fact, a sort of glue.

Cheap and Excellent Custards.

BOIL, in a quart of milk, a little lemon peel, a small stick of cinnamon, and a couple of laurel leaves, sweetened with a few lumps of sugar; and, rubbing down smoothly two table-spoonfuls of rice flour in a small bason of cold milk, mix it with the beaten yolk of a single egg. Then take a bason of the boiling milk; and, well mixing it with the contents of the other bason, pour the whole into the remainder of the boiling milk, and keep stirring it all one way till it begins to thicken and is about to boil. It must then be instantly taken off, and put into a pan; stirred a little together; and may be served up, either together in a dish, or in custard cups, to be eaten hot or cold.

*The Reverend Mr. Hagget's Œconomical
Wheaten Bread.*

THIS admirable œconomical bread, is wholly made with wheat, and the respectable contriver deserves great praise for his invention; but, it is to be feared, the invincible prejudices of the poor against brown bread, will always prevent them from sufficiently receiving the benefit of this gentleman's benevolent intentions. It is our duty, however, to assist in promulging the possibility. For the purpose of making this bread, only the coarse bran is to be taken from the wheat; and the second coat, or pollard, ground with the meal, as is usual for wheaten bread. Five pounds of this bran are to be boiled in somewhat more than four gallons of water; in order that, when perfectly smooth, three gallons and three quarts of clear bran-water may be poured into, and kneaded up with, fifty-six pounds of the brown flour; adding salt, as well as yeast, in the same way as for other bread. When the dough is ready to bake, the loaves are to be made up, and baked two hours and a half. As flour, when thus made up, will imbibe three quarts more of this bran liquor than of common water, it evidently produces not only a more nutritious and substantial food, but augments one-fifth part the usual quantity of bread; which forms a saving of no less than one day's consumption out of six. What this might effect, were it adopted throughout the united kingdom, would have been, during the late scarcity, at it's then price and calculated consumption of two hundred thousand bushels a day, no less a saving than ten millions sterling a year! This œconomical bread, too, when ten days old, if put

into the oven for twenty minutes, will again appear quite new.

*Incomparable Method of Salting Meat, as
adopted by the late Empress of Russia.*

THE following method of salting meat is asserted to have been used by the great Empress Catharine, in her household establishment, with the utmost success—Boil together, over a gentle fire, six pounds of common salt, two pounds of powdered loaf sugar, three ounces of saltpetre, and three gallons of spring water. Carefully scum it, while boiling; and, when quite cold, pour it over the meat, every part of which must be covered with the brine. In this pickle, it is said, the meat will not only keep for many months, but the hardest and toughest beef will thus be rendered as mellow and tender as the flesh of a young fowl; while either beef, pork, or even mutton, will have a fine flavour imparted by it. In warm weather, however, the blood must be expressed from the meat, and the whole well rubbed over with fine salt, before it is immersed in the liquor. Young pork should not be left longer than three or four days in this pickle, as it will then be quite sufficiently softened: but hams, intended for drying, may remain a fortnight before they are hung up; when they should be rubbed with pollard, and closely covered with paper bags, to prevent their being fly-blown. Though this pickle is, at first, somewhat more expensive than common brine, as it may be again used, on being boiled with additional water and the other ingredients, it is far from being, on the whole, importantly more dear; while it seems to promise advantages which most people would be happy to purchase at a much higher price.

Singular Contrivance for Catching Rats, as practised in Germany.

THIS contrivance is the recent invention, or rather improvement, of an ingenious apothecary, named Müller, at Wernigerode, in Germany; so that, if we are really indebted to that country, as has been asserted, for the present innumerable race of rats, which are said to have nearly annihilated the old English black species, it also affords us the means of compleatly extirpating them, according to the bold asseverations of the late Dr. Willich. This writer thus roundly expresses himself on the occasion—"If," says the learned doctor, "it be true that a whole inhabitable island, on the western coast of Scotland, be infested with these destructive vermin, we are of opinion that they would, by the following method, be speedily exterminated; and that the carcasses of such animals as have hitherto been considered as useless, might be advantageously employed for the purposes of manuring the barren soil of these inhospitable regions." Though we are not so sanguine as the learned doctor, in our expectations of the effects of this contrivance, and are fearful that the sterility of the Scottish soil must not trust for its future fecundity, if any tolerable harvest be expected, entirely to the manure afforded by the carcasses of all the rats which may be so caught, we nevertheless seriously think that it may be adopted with considerable success in particular situations, and shall therefore proceed to describe the plan thus zealously recommended—Place a capacious cask of moderate height in the vicinity of a place infested with numerous rats; and, by strewing oatmeal, or any other favourite food, every day, on boards

arranged from the top of the cask to the floor, as well as on the top itself, entice them to visit, with confidence, the head of the cask, for the first week. Having thus accustomed them to find a regular supply, a skin of parchment must be substituted for the wooden top of the cask, cut for several inches with transverse incisions through the centre, so as to give way on the slightest pressure. At the same time, a few gallons of water, to the depth of about six inches, are to be poured into the cask; and, in the middle of the water, is to be placed a brick or stone rising an inch or two above its surface, where a single rat only may find refuge. This being done, and the boards and top well covered with the usual bait, no sooner does one of the rats plunge through the section of the parchment into the cask, than it instantly retreats to the brick or stone in the centre, and commences its cries for relief. The whining notes of the animal soon invite others to follow, and immediately share the same fate; when a dreadful conflict takes place between them, for possession of the brick or stone in the middle. "Battles follow," says Dr. Willich, "in rapid succession; attended with such loud and noisy shrieks, that all the rats in the neighbourhood hasten to the fatal spot, where they experience similar disasters. Thus hundreds may be caught by this stratagem." The doctor suggests, that the business would be greatly facilitated, by exposing on the stone or brick a living rat; which might be taken in a trap, or purchased from a professional rat-catcher.

Dr. Macbride's Simple Remedy for the Stone.

BOIL thirty unroasted coffee-berries in a quart of water, till the liquid becomes of a

greenish hue; half a pint of which is to be taken every morning and evening, with ten drops of the sweet spirit of nitre. It will be proper, while using this medicine, occasionally to open the bowels by taking a spoonful or two of castor oil. This simple remedy is said to have been administered with great success, in this most painful and dangerous disease.

Art of making the best Black Ink Powder.

THIS curious and very useful article is thus directed to be made—Infuse a quarter of a pound of finely powdered nut galls in three pints of rain or river water; exposing it, occasionally well stirred, to a moderate degree of warmth, for a few days, till the colouring matter seem fully extracted: then filtre the solution into a vessel slightly covered, and place it in the open air, for several weeks; when, on removing the mouldy skin from the top, which has gradually been formed, it must be carefully collected, have hot water poured over it, undergo another filtration, and then be evaporated to dryness. Thus will be produced a grey crystalline salt, called the acid salt of galls, and which is the essential basis of black ink. On triturating a single dram of this salt, with an equal quantity of vitriol of iron, and about a pennyweight of the driest gum arabic, a composition will be obtained which affords an excellent black ink, merely on being dissolved in warm water. This will be found much better than the greater part of ink-powder commonly sold; which, however, it must be acknowledged, sufficiently answers the ordinary purposes of business, and, being sold remarkably cheap, may supercede the trouble or expence of forming the above superior composition.

Best Methods of making Black, or Hog's Puddings.

THOUGH hog's puddings are generally so ill manufactured, for sale, in London, as to form a food by no means very inviting, they are excellent eating, when properly made; we often meet with them at the houses of farmers and country gentlemen in different parts of the united kingdom. They are, as may be supposed of so general an article, made in a great variety of ways: from which, however, we shall select only such as we consider to be the best; commencing with what is the most common, yet probably not the worst—Boil a quantity of what are called grits, or groats, in sufficient water, for about half an hour, and put them into a tub or pan; on killing the hog, save two quarts of the blood, which must be continually stirred till it become quite cold. Then mix and stir well together the blood and grits; and season them with a table-spoonful of salt, some pounded allspice, a good quantity of penny-royal, a little thyme, winter savoury, and sweet marjoram, all finely shred. The skins, or guts having been in the mean time properly cleansed, salted, and soaked, some of the leaf or flair of the hog is next day to be cut into very small dice, and plentifully mixed with the other ingredients, at proper distances, as the whole are filled in. Tie them in links when only three parts full, and put them in boiling water; pricking them as they swell, to prevent their bursting. Boil them gently for about an hour, and then put them on straw, or clean cloths, to drain and dry; after which they may be hung up for use, and will keep good a considerable time. Some, who are desirous of producing them in a

superior stile, make them as follows—They soak all the preceding night, before killing the hog, about a quart of grits, in as much boiling hot milk; putting in a tolerable quantity of penny-royal, with some savory, thyme, pepper, mace, nutmeg, and a few cloves, finely powdered. These being mixed with a quart of the blood which has been stirred well with salt till quite cold, are filled into the skins with some of the diced fat, and boiled in the same manner as already directed. These methods are occasionally diversified, by adding a crumb of bread soaked in milk or water, a small quantity of finely shred leeks, beef suet, beaten eggs, &c. according to peculiar fancies, local partialities, or immediate convenience. Before using black puddings, whether broiled, or dressed in a Dutch oven, they should be scalded for a few minutes, and afterwards wiped dry.

French Hog's Puddings.

IN France, where hog's puddings are in far higher estimation than with us, they are usually made in the following simple manner—Boil a few onions, cut small, in a little water, with some of the fat or flair; when the water has entirely boiled away, cut some fresh flair into small dice, and put it in the stewpan to the onions, with the blood of the hog, and a fourth part as much cream; seasoned with salt and spices to palate. Stir the whole well together; and fill the skins with them, by means of a shallow funnel, the tube of which is adapted to the size of the guts, which is first cut into the proposed length of the puddings; for, in France, they are not made up in links, being actually sold by measure. The ends being properly tied, with due care, not to endanger their bursting by being over-

filled, they are put in hot water; and, having boiled for a quarter of an hour, one of them is taken up with a skimmer, and pricked with a pin: when, if blood does not come out, but the fat only, it is a satisfactory proof that they are enough done. They must then be set to cool; and, before they are served up, they must be broiled on a gridiron.

Parsnip Fritters.

BOIL, peel, and grate or scrape to a pulp, two large parsnips; beat them up with four yolks and two whites of eggs, two spoonfuls each of cream and white wine, and a little grated nutmeg. Beat them together for nearly an hour, till the batter becomes very light: then fry it in the usual manner of fritters, with a great quantity of lard; and serve them up either with lemon or orange juice and sugar, or with melted butter, sugar, and white wine.

Vast Advantages of Baking instead of Boiling Beet-Root.

THE beet-root too forcibly intrudes itself on the improved sagacity of mankind to be entirely neglected, as a source of cheap and salubrious food; and a very popular physician, some few years since, took uncommon pains to recommend a variety of one species of this genus, the German mangel-wurzel, or famine-root, under the appellation of the root of scarcity, or large white beet-root, as an article worthy of being universally cultivated. The time, however, seems not yet arrived for the full value of even the more attractive red species to be generally known, and duly appreciated; so that this philanthropic design may be said to have hitherto totally failed. In speaking of the beet-root, generally, the

red beet-root, therefore, is to be considered as alone designated; and we are about to offer a few hints for bringing it's modest and humble merits into a little more deserved estimation. Every observant person must have noticed, that slices of raw beet-root are commonly sold, in London, to accompany sallad; which, of course, serve merely as garnish, without being at all more eatable than a slice of undressed carrot: and though, it is true enough, there are few families who do not well know that beet-root should be dressed for sallad; it is, by many, considered, as too much trouble for the small quantity wanted, and by all who do dress it, it is universally boiled. The rich saccharine juice of the beet-root is thus in a great degree lost, and the root itself rendered, at once, less nutritious by the adventitious watery weakness, which it is made to imbibe, as well by parting with the native palatinous syrup, of which it is thus forcibly deprived. It is, therefore, most strongly recommended, to adopt the mode of baking beet-roots, instead of boiled them, for general use; when they will, unquestionably, be found to afford a very delicious and most wholesome food. This is not offered as an untried novelty; beet-roots are very universally baked all over the continent of Europe; and, in Italy particularly, they are carried about, warm from the oven, twice a day, like hot loaves, &c. in London. They are there purchased by all ranks of people; and afford to many thousands, with bread and a little salt only, a very satisfactory meal. There are few purposes, indeed, for which baked beet-root will not be found far preferable to boiled; and the only objection to oppose it's adoption, is the covetous trading principle which struggles in so many ways

against the best interests of society, that the roots, not being swelled by the impoverishing gratuitous simple element, will rather appear smaller than larger than their natural size when they come out of the oven. Were beet-roots duly cultivated in England, baked and sold as cheap as they might be, many a poor person would have a hearty and good meal, who is now often obliged to go without one.

Boiled Shoulder of Mutton dressed à la Saucisson, or Collared to eat Hot.

THIS favourite and fashionable French dish is by no means very difficult to prepare, nor is it at all expensive—Take away the entire bone and gristle of a shoulder of mutton, without dividing the meat in pieces, and lay it all as flat as possible; cover it with a force-meat stuffing about the thickness of a half-crown; over this stuffing, arrange a layer of sliced pickled gerkins and ham; put above it a thin covering of the force-meat, merely to keep the whole together; roll it all up tight; and, confining it closely with a cloth, boil it in a little broth, with a bunch of parsley, chives, a clove of garlic, a few onions, some carrots and parsnips, a little salt and pepper, and three cloves. When the meat is done, skin and strain the liquor for sauce; and, if it be too weak, thicken it with some cullis, and pour it over the meat. This is a very excellent dish; and would, perhaps, be improved to some English palates, by substituting a little good caper sauce for the uncertain cullis.

Cheap Ham Stock, for Gravy and Sauces.

TAKE a ham bone, when nearly done with; pick out all the bits of meat which are not rusty, whether fat or lean; smash

the bone to pieces, beat the meat with a rolling pin, and put the whole into a saucepan, over a slow fire, with about a quarter of a pint of broth or gravy. Stir it well continually, to prevent it's sticking to the bottom; and, when it has been on some time, add a small faggot of sweet herbs, a little pepper, and half a pint of beef gravy: then cover it up, and let it continue gently to stew till the herbs give it a good flavour. It is then to be strained off, and carefully kept to improve rich gravy or sauces of almost every description; being, in fact, a sort of essence of ham, though thus easily and cheaply obtained.

Good Potatoe Cheesecakes.

BEAT three ounces of lemon peel, with six ounces of sugar, in a marble mortar: then add half a pound of nicely boiled and mashed mealy potatoes, beating the whole up together with six ounces of butter melted in cream, and mixing two ounces of picked and cleaned currants. When cold, put crust in patty-pans; fill them a little more than half full; sift over them a little double-refined sugar; and bake them for about half an hour, in a quick oven.

American Snow-Balls.

PARÉ as many apples as you wish to have snow-balls; and, scooping out the cores, put a little very finely shred lemon rind, about half a clove, or a morsel of cinnamon or mace, and a bit of sugar, in the place. Then having washed with water, and soaked in milk, rice sufficient to cover them, put into as many thin cloths as there are apples, enough rice compleatly to surround each, tie them all up separately, and set them over the fire in a pot of cold water. They will require to be kept

boiling somewhat more than an hour; and must be gently turned into the dish, to prevent breaking the rice, when they will appear literally as white as snow. They may be served up with a good quantity of very sweet sauce, composed of sugar and butter, a little grated nutmeg, beaten cinnamon, and a glass of white wine; or, with plenty of sugar and melted butter only. These snow-balls, have a very pretty appearance at table, and may be made extremely cheap.

Experienced Excellent Receipt for a Dropsy.

IN a memorandum annexed to this receipt, which is extracted from a large manuscript collection of the highest respectability, the remedy characterised in the words of the above title, is expressly said to have been taken by Lady Betty Bedingfield; and to have proved successful, after the artichoke medicine, and several others, had compleatly failed—Boil three handfuls of the tops of green broom, in a gallon of spring water, and keep taking off the seum as long as any continues to arise; then after letting it stand till cold, pour the broom and decoction together into an earthen jug, and keep it closely covered for use. Take every night and morning, a large spoonful of unbruised mustard seed; and, immediately after swallowing it, drink half a pint of the broom water. This remedy ought to be continued for some months, when it will seldom fail finally proving effectual, when the disease is not in it's worst state.

Wonderful Cure for Inflamed or Sore Eyes.

THIS curious and very singular remedy is also extracted from the valuable collection noticed in the preceeding article; and,

when properly considered, will afford a fine and most satisfactory proof of the vast advantages derivable to mankind from such genuine registers of facts as relate to experimental knowledge, without too hasty a condemnation of positive effects, often occasioned by a deficient acquaintance with causes, which the improving state of science may hereafter be enabled to ascertain, and fully establish, on grounds not afterward to be disputed. This preliminary parergon is addressed to every liberal and laudably aspiring mind; not to discourage enquiry, but to check presumption. The wonderful remedy, as it may at first appear, is found thus described—"Get some clay that has a blue vein, and separate this blue vein from the rest of the clay. Wash it clean; and then soften it, and work it into a sort of ointment, with strong white-wine vinegar. Spread it on a piece of linen; and, covering it over with part of the same cloth, bind it over the eyes every night, for a fortnight, on going to bed. At the same time, this application being a repellant, a little gentle physic should be taken. Northamptonshire abounds with a proper clay for the purpose." The following memorandum is added—"Note, A poor clergyman, who was reduced to solicit alms at a lady's door, and charitably received by her, gave her this nostrum for her son, who had nearly lost his sight; and it not only restored it, but also that of a poor person in the neighbourhood who had long been totally blind. This receipt was given me by Mr. Templeman, in the year 1750:" probably, afterward, Dr. Templeman, the celebrated Secretary to the Society for the Encouragement of Arts, Manufactures, and Commerce, since established in the Adelphi. Be this as it may, we can have

no doubt of the facts, as above related: and, when it comes to be reflected, that the Bishop of Llandaff, when Dr. Watson, published, twenty years after the above date, in his Chemical Essays, an analysis which he had made from a stratum of lead-coloured clay, in the neighbouring county of Cambridge, without any medical intentions on the subject, in which it appears that he found it to contain not only "the resemblance of an earthy salt, resulting from a union of the acid of vitriol with calcareous earth, which is usually called selenites;" but that "there was also separated, by washing, a greyish earth, which was chiefly iron:" this apparently simple remedy will lose much of its marvellous complexion, in the mind of every philosophical and intelligent reader, whether more or less familiar with the known medical properties of these potent productions in one of the very complaints for which they are prescribed by the faculty, under modifications of art, it may be, without disgrace to science, less skilfully combined and proportioned, for this particular purpose, than by the often inscrutable processes of nature.

*The Honourable Mr. Boyle's Genuine Syrup,
for Coughs, Spitting of Blood, &c.*

THIS excellent remedy for that frequently very alarming symptom, cannot be made too public. "He must," says the learned and liberal Dr. Fuller, "be a mere stranger in physic, who is not acquainted with this most noble syrup, and how mightily it succours those who cough up blood." It is thus made—Take six ounces of comfrey roots, and twelve handfuls of plantain leaves: cut and beat them well; strain out the juice; and, with an equal weight of sugar, boil it up to a syrup.

Famous Portland Powder for the Gout.

THOUGH this once popular remedy, like every other specific for all the various degrees of such chronic diseases, must always be subjected to frequent failure, some of the most learned and judicious of the faculty, who are seldom wanting in that liberality which so characterises the least informed and most imbecile individuals among all professional men, very candidly admit the Portland powder for the gout to form a potent alterative, capable of being taken with considerable advantage by persons who are subject to that tedious, tormenting, and finally fatal disease. The genuine receipt, which was imported from Switzerland by an ancestor of his Grace the Duke of Portland, and thus obtained the name of the Portland powder, is as follows—Take equal parts of round birthwort and gentian roots; and the tops and leaves of germander, ground pine, and centaury. Well dry, pulverize, sift, and incorporate, all these ingredients, and this famous powder will be produced; of which, a single dram is directed to be every morning taken in tea, or any other warm liquid, fasting for at least an hour and a half after each dose. This course having been unremittingly persisted in for three months, the dose must be reduced to half a dram, taken daily for six months, and afterward every other day only for twelve months longer. To persons who are best acquainted with the generally characteristic want of patience, manifested by those who are the greatest sufferers in this agonizing disease, which needs a much larger stock of that meek virtue than most men possess, will not be greatly surprised to learn, that few gouty patients can be induced thus

regularly to continue the medicine, as directed, even for half the length of time prescribed. It is not, therefore, at all wonderful, that such an alterative should in time have lost much of its celebrity; by whatever merit it might be originally obtained, or may still deserve to be upheld.

Easy Method of restoring, and rendering legible, damaged Parchment Deeds, &c.

THE peculiar importance of preserving as much as possible all deeds written on parchment, is evident from the very nature of the substance thought proper to be used on the occasion; but, notwithstanding every care, unsuspected dampness of situation, or unavoidable accidents, will sometimes impair even that stout substance, and render title-deeds of estates, and other important written instruments, quite illegible. When a parchment deed becomes thus obliterated and discoloured by moisture, on simply immersing it in the coldest and clearest spring water, immediately as it is drawn from the well, for about a minute, and then pressing it between sheets of blotting-paper, to prevent its shrivelling up while getting dry; it will generally, when it has nearly approached that state, be found to have resumed its original colour, and appear uniformly alike; but, should the characters not prove legible on its becoming moderately dry, the operation must be repeated as often as it may be necessary. The following mixture, it is asserted, will make writing which has been obliterated, faded, or sunk, either on paper or parchment, immediately legible—Bruise two or three nut-galls, infuse them in half a pint of white wine, and let the bottle stand for two days in the sun or any other equally warm situation: then wash that

part of the parchment or paper which is wanted to have the writing recovered, by means of a sponge or soft brush dipped in the vinous infusion; and the purpose will be immediately answered, if it be sufficiently strong. Should that not happen, it's powers must be increased, by an additional quantity of galls; and, perhaps, in some cases, stronger heat, and even stronger wine, may also be necessary.

German Mode of keeping Cherries in a sound State all the Winter.

THIS mode of keeping cherries is, at least, curious; being different from either pickling or preserving, in our customary sense of those words, yet partaking a little of both. It's principle seems to rest on properly combining the naturally mixed acid and sweet found in the fruit which it is to protect from injury; and, indeed, the most acid cherries seem alone calculated to benefit by this process, according to any present known experience. The following are the directions, as published in Germany, for effecting the proposed intention—Boil, for four pounds of sour cherries, a pound of loaf sugar in a quart of white-wine vinegar, carefully skimming off all the impurities as they rise. Then, taking off the liquor, let it stand till it remains only lukewarm; and, in the meantime, having prepared half an ounce of cinnamon, and a quarter of an ounce of cloves, both grossly bruised, or pounded, cut off half the length of the stalks, place a layer of cherries at the bottom of a stone jar, and strew it over with the spice: and so proceed, layer after layer, till all the cherries are thus deposited, with spice between. Lastly, pour on the top, to cover the whole, all the vinegar syrup at first prepared, and

close up the jar air-tight. These cherries are not only as useful as in the fresh state, for many culinary purposes; but are said to form an equally excellent article of domestic medicine in the scurvy, putrid fevers, obstructions of the alimentary canal, vitiated state of the bile, foul eructations, offensive breath, &c. particularly, when frequently eaten in considerable quantities, on an empty stomach. Though we cannot conscientiously vouch for this very common fruit's possessing all these medicinal virtues, cherries will sometimes prove serviceable on such occasions, and their use or abuse may safely enough be left to every grown person's discretion.

Ready Way to dress the Blood of Lambs, Calves, Hogs, &c. without making it into Black Puddings.

THE blood of these animals, and even of poultry, is in France, and many other parts of the world, regularly made use of as food, without always taking the trouble to make it up into black puddings; for this purpose, some onions being chopped into small dice, and well fried in a stew-pan over a stove, with plenty of butter or hog's lard, the blood is then added, and gently stirred together with the onions, sufficiently seasoned with salt and pepper, till the whole be thoroughly incorporated and fit for eating. This, though not of so compact an appearance as when made up in skins, has at least a similar flavour, and is done in a few minutes without the smallest expence.

The Countess of Rutland's famous Banbury Bride-Cake.

THIS celebrated cake, the method of making which has been preserved nearly

two centuries, as a bride-cake of the very first order, was first made, under the countess's directions, on the marriage of her daughter, Lady Chaworth. The genuine receipt is as follows—Take a peck of the finest flour; half an ounce each of beaten and sifted mace, nutmegs, and cinnamon; two pounds of fresh butter; ten yolks and six whites of eggs; and somewhat more than a pint of good ale yeast. Beat the eggs well; strain them, with the yeast and a little warm water, into the flour; and add the butter cold, broken into small bits. The water with which the paste is kneaded must be scalding hot; and, on being thus well worked together, it is to be set to rise near the fire, covered by a warm cloth, for about a quarter of an hour. This being done, ten pounds of picked and cleansed currants are to be prepared, with a little musk and ambergrease dissolved in rose-water. The currants must be made very dry, otherwise they will render the cake heavy; and finely powdered loaf sugar is to be strewed among them, fully sufficient for supplying all the natural sweetness of which they have been deprived by the water wherein they were washed. The paste being now all broken into small pieces, the currants are to be added in alternate layers, a layer of paste and a layer of currants, till the whole are well mingled, but without breaking the currants. A piece of paste, after it has risen in a warm cloth before the fire, must be taken out, before putting in the currants, to cover the top of the cake, as well as for the bottom. Both the paste for the top and bottom must be rolled rather thin, and wetted with rose-water; but it may be closed either at the bottom, on the side, or in the middle, as shall seem best. Prick the top and sides

with a small long pin; and, when the cake is ready to go into the oven, cut it with a knife, in the midst of the side, an inch deep all round; and, if it be of the size thus directed, it must stand two hours in a brisk oven.

Exquisite French Essence of Hypocras.

TAKE an ounce of cinnamon, half an ounce of cloves, a pinch of coriander seeds, half a dram of ginger, a blade of mace, and two pieces of long-pepper: beat the whole into very fine powder, and mix them well together, with half a pint of spirits of wine, in a thick glass bottle; which must be carefully and closely stopped, and placed in the sun, on sand, during the entire summer. It will then become an admirably agreeable essence; which may, after these operations, be readily improved, by adding a little essence of amber, to make it still more delightful to the taste and smell.

Hypocras, as made at Paris

PUT into a quart of the best and strongest red wine, half a pound of powdered loaf sugar, half a dram of cinnamon, a pinch of coriander seeds, two white pepper-corns, a little Seville orange-peel, a blade of mace, a small quantity of lemon-juice, and four cloves; the spices, &c. being all previously beaten in a mortar. When the whole has infused three or four hours, add a table-spoonful of milk; and, filtering the liquid through a flannel or cotton bag till it become quite clear, it will prove an excellent hypocras for present or future use.

Admirable English Hypocras.

THE method of making a truly admirable English hypocras, or hippocras, as highly recommended for its medicinal vir-

tues in easing all palpitations and tremors of the heart, removing the causes of fearful apprehensions as well as of sudden frights and startings, warming a cold stomach, and even giving rest to wearied limbs, &c. is as follows—Infuse, for a few hours, in about three quarts of the best white wine, a pound and a half of loaf sugar, an ounce of cinnamon, two or three tops of sweet marjoram, and a little long pepper, all grossly beaten in a mortar. Let the liquid run through a filtering bag, with a grain of musk; add the juice of a large lemon; give it a gentle heat over the fire; pour it again on the spices; and, when it has stood three or four days, strain it through a filtering bag, and bottle it for use. This hypocras is strongly recommended, not only as a most excellent and generous wine, but as a very curious cordial to refresh and enliven the spirits. If a red colour be preferred, the hypocras may be made of any required hue, by substituting red for white wine; or adding juice of elder berries or mulberries, syrup of clove-gilliflowers, cochineal, &c.

Portuguese Method of dressing Soals.

SPLIT the fish, take out the bones, and put it into the frying-pan, with a little butter and lemon juice. After thus giving it a fry, lay it on a dish, and spread force-meat over the whole. If the soals are very large, they should be divided into two or more parts, before they go into the pan. The force-meat being well spread over every fish, or piece, they are to be severally rolled up round, and each roll is to be fastened with a few very small skewers. These rolls are to be next wetted with a beaten egg, and then strewed over with crumbs

of bread, as they are placed in a baking-dish; and the remainder of the egg, with some meat gravy, an anchovy minced, chopped parsley, and a table-spoonful of caper liquor, put also into the dish; which is to be closely covered up, and set in a slow oven, where it must remain till sufficiently done. The rolls of fish are then to be properly placed on the dish in which it is intended they should be taken to table; being covered up, and kept quite hot, while the baked gravy is skimmed with which they are to be served up. If there should not be enough gravy, more must be made, by adding warm gravy, &c. so as to preserve the regular flavour. The heads of the fish are to be left on one side of the split part, and kept on the outside of the roll; and these heads must be turned toward each other on placing them in the dish, which is to be garnished with fried parsley. The Portuguese method of making the force-meat for this purpose is by pounding either cold boiled or roast beef, veal, mutton, or lamb; with the addition of fat fried bacon, and a little chopped garlic, shallot, parsley, and anchovy: mixing them up with two yolks of eggs, a few crumbs of bread, a very small quantity of pounded long-pepper and nutmeg, and a little salt.

Mutton Chops dressed in the Portuguese Fashion.

THE chops are to be first about half fried, with sliced onion or shallots, a bay-leaf or two, some chopped parsley, salt, and pepper; force-meat being then placed or spread on a piece of writing-paper for each chop, it is put in, covered with more force-meat, and twisted closely up; a hole being left for the end of the bone to pass through. In this state, it is broiled on a gentle fire;

and served up, either with sauce Robert or a little good gravy.

Curious Noddy Puddings.

BEAT blanchéd almonds very fine, with a spoonful or two of damask rose-water; and, adding cream, strain the whole through a sieve, boil it, and let it stand to cool. Then thicken it with beaten eggs, sweeten with fine loaf sugar dissolved in rose-water, and tie it up in several little bags. Boil them half an hour in a skillet of water; and melt butter with rose-water and sugar for the sauce. When made of several different colours, as was formerly the fashion, they are said to have had a very pretty appearance. This is easily effected, by means of spinach juice, saffron, beet, &c.

Black Caps.

THE best black caps are made in the following manner—Take the finest and largest baking or boiling apples; and, cutting them in two, but without paring them, extract the cores: then pound together a few cloves, with loaf sugar and grated lemon peel, and fill up the space which the core had occupied with this mixture; lay each half, thus closely stuffed, with the flat part downward, in a baking-dish; add some water, in which cinnamon and sugar have been for a long time boiled together; set them in moderate oven, taking care not to bake them too much; and, when done, and cold, serve them up with their own liquor poured over them, and carraway comfits in small saucers. They are sometimes dressed in a stewpan closely covered up, over a slow fire, instead of in an oven; the tops being afterward blacked with a salamander: they are, also, often served

up without the comfits, which are considered as an old-fashioned accompaniment. We are of opinion, however, that they have been too inconsiderately discarded, and had better be again taken into favour.

Souse for Brawn, and for Pigs Heads, Feet, &c.

BOIL a quart of oatmeal, a quarter of a peck of bran, a sprig or two of rosemary, a sprig of bay, and half a pound of salt, in two gallons and a half of water, for about half an hour: then strain the liquor through a sieve; add a little vinegar; and, when cold, it is fit for immediate use. Should this sousing liquor be required for brawn, &c. which is wished to be kept good all the year, by putting into it a pint of spirits of wine or good brandy, for every six quarts of the liquor, it will admirably answer the purpose, without imparting to the brawn any brandy taste. This is a valuable secret for preserving all sorts of souses and pickling liquors, though much too dear for common use. At sea, and where spirits are cheap, this secret is well worth knowing.

Genuine Receipt for making the Celebrated Brunswick Mum.

THIS wholesome and restorative drink, long so famous for it's efficacy, seems to have lost much of it's medicinal reputation since it has been manufactured in England instead of being imported from the place where it probably originated, and certainly attained it's highest degree of perfection. The genuine receipt, however, as it stands recorded in the Town House of Brunswick, is as follows—Take sixty-three gallons of clear water, which has been boiled to the consumption of a third part; and brew it according to art, with seven bushels

of wheat malt, and one bushel each of oatmeal and ground beans. When it is tunned, the hogshead must not be at first too full: and, on it's beginning to work, put in three pounds of the inner rind of fir; one pound each of fir and birch tops; three handfuls of carduus benedictus; a handful or two of flowers of rosa solis; a handful and a half each of burnet, betony, avens, marjoram, penny-royal, and mother of thyme; two handfuls, or more, of elder flowers; three ounces of bruised cardamoms; and an ounce of bruised barberries. The herbs and seeds must not be put into the cask till the liquor has worked some time; for, after they are added, it should flow over as little as possible. Fill it up, at last, on it's ceasing to ferment: and, when it is stopped, put in ten new-laid eggs, unbroken or cracked; stop it up close; and, at the end of two years, it will become drinkable and pleasant. Our English mum-makers, there is good reason to believe, use a much shorter process than this, whatever may be done on the continent. They are said to substitute, for the inner rind of fir, and fir-tops, as most convenient, either cardamoms, ginger, saffras, walnut rind, madder, red sanders, or elecampane root; while some add brooklime, water-cresses, rasped alexander and horse-radish roots, &c. according to their respective fancies. We are of opinion that, in order to make or brew good mum, properly so called, like good ale, little more is necessary, than to substitute wheat malt for that of barley; most other additions to the regular modes of brewing malt liquors, may be considered as departures from the original intention, and liable to form medicinal beverage, more or less pleasant or salutary than common beer, ale, or mum, according

to the ingredients which form a part of the respective compositions.

Remedy for Wind in the Veins.

THIS state of the veins, though always visible on the slightest inspection, often escapes any notice, though it leads to many disorders. Even when the veins are too much swelled to escape observation, it is often considered as rather denoting extreme fulness of blood, than any inflation by too large a portion of air in the veins. The following remedy, which is said to be effectual in expelling all offensive windiness that oppresses the veins, may be taken with advantage whenever they appear in a suspicious state—Take equal quantities of powdered liquorice, carraway-seeds, and sugar-candy: to which add a third part of rhubarb, and the like quantity of cream of tartar, both finely pulverized. Of this mixture, take a tea-spoonful three or four times a day; either by itself, or in a glass of wine. It should be continued about a week; and, being gently laxative, it very much cools the blood, expels wind, eases pains, and relieves and prevents many disorders.

Excellent Biscuits for Cordials.

TAKE the weight of five eggs in sugar, and the same in flour: put the sugar into a pan, with the fresh peel of a lemon shred fine; some crisped orange-flowers, shred fine also; and the yolks of five eggs. Beat them together, till the sugar is well mingled with the eggs; then stir in the flour, and beat the whole together: beat the whites of the five eggs kept apart, till they rise in froth, and then mingle them with the sugar and flour. Have ready some white paper made into the form of small trenches,

each about the depth and length of a finger; rub them with hot butter, and then put two spoonfuls of biscuit into each trench; throw some powdered sugar over, and set them in a mild oven. When they are done of a good colour, take them out of the papers, and put them on a sieve, in a dry place, till there is occasion to use them. These biscuits are excellent to eat with cordials.

Fine Light Biscuits.

PUT the yolks of five eggs into a pan, with a few crisped orange-flowers and the peel of a lemon, both shred very fine; add, also, three quarters of a pound of fine loaf sugar, and beat them together till the sugar be dissolved and well mingled with the eggs. Then beat the whites of ten eggs; and, when well frothed, mix it with the sugar. Stir in lightly, by degrees, six ounces of flour, and put the biscuits into buttered moulds; powder them with fine sugar, and bake them in an oven moderately heated.

Rich Sweetmeat Biscuits.

POUND the peel of a candied lemon in a mortar, with some orange-flowers crisped; add two spoonfuls of apricot marmalade, three ounces of fine sugar, and the yolks of four eggs. Mix the whole together, and rub it through a sieve with a spoon; then add the whites of the eggs beat up to a froth, and put the biscuits, in an oblong form, on some white paper; sift a little fine sugar over; and bake them in an oven moderately heated. These biscuits, when properly made, and carefully baked, are not only very rich, but truly delicious. It is easy, by varying the kind of sweetmeats, or adding others, to suit every palate.

Chocolate Biscuits.

BREAK six eggs, and put the yolks of four into one pan, and the whites of the whole six into another; add, to the yolks, an ounce and a half of chocolate, bruised very fine, with six ounces of fine sugar. Beat the whole well together; and then put in the whites of the six eggs whipped to a froth. When they are well mingled, stir in by little and little six ounces of flour, and put the biscuits on white paper, or in small paper moulds, buttered; throw over a little fine sugar; and bake them in an oven moderately heated.

Almond Biscuits.

THEY are of two sorts, bitter almonds and sweet. To make the last, take a quarter of a pound of sweet almonds, blanch and pound them fine in a mortar, sprinkling them from time to time with a little fine sugar; then beat them a quarter of an hour with an ounce of flour, the yolks of three eggs, and four ounces of fine sugar, adding afterward the whites of four eggs whipped to a froth. Have ready some paper moulds, made like boxes, about the length of two fingers square; butter them within, and put in the biscuits, throwing over them equal quantities of flour and powdered sugar: bake them in a cool oven; and, when done of a good colour, take them out of the papers. Bitter almond biscuits are made in the same manner; with this difference only, that to every two ounces of bitter almonds must be added an ounce of sweet almonds.

Best Method of Making Sage Cheese.

TAKE the tops of young red sage; and, having pressed the juice from them by

beating in a mortar, do the same with the leaves of spinach, and then mix the two juices together. After putting the rennet to the milk, pour in some of this juice, regulating the quantity by the degree of colour and taste it is intended to give the cheese. As the curd appears, break it gently, and in an equal manner; then, emptying it into the cheese vat, let it be a little pressed, in order to make it eat mellow. Having stood for about seven hours, salt and turn it daily for four or five weeks, when it will be fit for the table. The spinach, besides improving the flavour and correcting the bitterness of the sage, will give it a much more pleasing colour than can be obtained from sage alone.

Smelts pickled after the Manner of Anchovies.

WHEN these delicate little fish are well pickled, many persons even prefer them to anchovies. The method of thus preparing them is as follows—The smelts being properly cleansed, but these fish should always be as little as possible washed, lay regular rows of them in the jar or other vessel where they are intended to be kept; sprinkling, plentifully, on each layer of fish, a layer of mixed common and bay salt, with saltpetre, white or long pepper, nutmeg, mace, and a few cloves, all finely powdered. Cover them with a sufficient quantity of good cold vinegar, which has previously been well boiled. If a redder colour be wished, a small quantity of cochineal may be mingled with the other ingredients; among which there must always be at least three or four bay leaves, and a small bit of lemon peel.

Art of making Carraway Comfits.

IN order to facilitate the making of com-

fits, a confectioner's copper preserving-pan should be provided, with two handles, and proper rings or pieces of iron at each side, for the admission of hooks fastened at the ends of a cord. This cord, or rope, being put round a pulley fixed to a beam, and the hooks thus connected with the pan, it swings at the slightest touch, and enables the operation to be more readily performed. With a little management, however, such shifts may be made, with other culinary vessels, as will nearly as well answer the purpose. The pan, then, being in readiness, and the carraway seeds cleansed or sifted, so as to be entirely free from dust, some common syrup must be boiled in a saucepan, for about a quarter of an hour; and then have the finest white starch, just dissolved or softened in cold water, mixed with it. In the mean time, some gum Arabic, dissolved likewise in water, must be made slightly warm in another saucepan; and the pan, slung as described, or as nearly similar as can be contrived, is to have a charcoal fire beneath it, placed at the bottom of a large tub, so as to receive but a gentle heat. When all is ready, and the bottom of the swinging pan just warm, the carraway seeds are to be put in, a ladleful of the gum water immediately added, and the seeds briskly stirred and rubbed with the hands till they feel dry; a ladleful of the starch syrup is then to be thrown in, and stirred in the same manner till dry. This process must be more or less repeated, according to the size or goodness of the comfits; and, indeed, the proportions of sugar and starch will be governed by these objects. In very common comfits, there is scarcely any sugar in the first coatings, and not much in the last; the best comfits, on the contrary, have but little starch even at first,

and the syrup is boiled higher for the last coats. The gum only may be used for three or four coatings, and then the starch and sugar. After seven or eight coatings and dryings, they are to be set in the stove; and, next day, undergo a like process. This is to be daily pursued, till they are of the requisite size; which, for the largest and best sorts, is sometimes repeated five or six successive days, but the common carraway comfits may easily be finished at once.

Scotch Comfits.

THESE, which may be considered as among the largest and best sorts of carraway comfits, must not only be gradually and well coated with rich syrup, but should have a small quantity of rose or orange-flower water introduced both with the starch and gum solutions.

Cardamom Comfits, commonly called Sugar Plums.

PICK out all the clean seeds from the husks, in which they are commonly bought at the druggists shops, after breaking the skins by a slight heat in the oven or over a stove; then put them in the swinging pan, as prepared for carraway comfits, and proceed in the same way. These are usually done with a great deal of starch, and very little sugar. The form of the seed makes these round, in the same manner as that of the carraway renders the others oblong.

Coloured Sugar Plums and Comfits.

THE colouring matter for confectionary, it is to be feared, is not always so salutary as it should be; and such common articles as these cannot be expected to have much

pains bestowed on them. Happily, however, there is but little of any colour; as only the last coating receives it, whatever it may be. If gamboge be used for the yellow, though it is a most violent cathartic, there may be danger in suffering infants to swallow many of them; and we hope that the greens, &c. are never mineral, when they may be so well made with wholesome vegetable substances sufficiently cheap. A beautiful green, for this and other purposes of confectionary, may be obtained from spinach or beet leaves; first pounding them well in a mortar to express the juice, and then boiling it in a water bath, by putting the cup which contains it in a stewpan of water over the fire, to take off its rawness. Yellow is readily produced by a little saffron; and a sufficiently good red, from boiling water poured over beet-root. Where a more beautiful red is wanted, five grains of cochineal, boiled gently with half a dram of cream of tartar, in a tea-cupful of water, for about twenty minutes, with the addition of a bit of alum not larger than a pin's head, will be at once exquisitely rich, and very wholesome. Other colours may be easily managed, by judicious contrivances with these and similar innocent ingredients. The coloured comfits, or sugar plums, with the difference only of the last coat, are made exactly the same as when only white; but it is to be remembered, that one colour can alone be added at a time, in the same pan. The colour is, in general, best mixed with a weak solution of the gum.

Genuine Method of making the Celebrated Parmesan Cheese.

THIS famous cheese, so esteemed throughout Europe, is made in the following man-

ner—When the weather is warm, and the milk abundant, a cheese is made every day; but, in winter, when the milk will keep, every other day is found to be sufficient. During the summer, the milk of the preceding night is skimmed in the morning, and the morning's milk at about three o'clock in the afternoon; when both milks are mixed, and the making of the daily cheese immediately commences, by putting the milk into a large boiler of red copper, usually three feet eight inches deep, and nearly of that diameter at the top, but larger or smaller according to the intended weight of the cheeses, and lessening to the bottom like an inverted bell. The common size of Parmasan cheeses is about sixty pounds; but they are often eighty, not unfrequently a hundred, and sometimes even a hundred and eighty pounds weight. This boiler is suspended by it's handle on a moveable arm of wood, which turns with a pivot on its own axis, like a common crane, so that the boiler may be removed from the fire, and replaced, at pleasure. When the milk is in the boiler, and the fire lighted, the dairy-woman employs herself in making butter, till the milk gets a sufficient heat; that is, about a hundred and twenty degrees on Fahrenheit's thermometer. The milk is then well stirred up from bottom to top, that the heat may be regularly distributed throughout the whole mass, when it is immediately taken off the fire, and a wooden screen placed between to prevent any additional warmth. After waiting five or six minutes, till the internal motion caused by the different degrees of heat in the milk has subsided, a piece of rennet, about the size of a walnut, tied in a little linen bag, is put in, and squeezed with the hand till all the

dissolvable matter is expressed; when, the bag being taken out, the milk is well stirred, and then left regularly to curdle. In about three-quarters of an hour, during which time the dairy-woman usually contrives to finish making her butter, the curd becomes properly formed; which is proved by cutting it with a wooden skimmer, to see if the milk has lost all it's fluidity. The screen is then moved away, and the boiler replaced on the fire, where it is heated to about a hundred and fifty degrees; apparently, that the curd may have the power of contracting itself. While boiled, it is continually well stirred, in order to divide it; and thus not only becomes thicker, but gains addition to it's specific weight. Being now suffered somewhat to sink, about a quarter part of the whey is decanted, to allow the remainder the means of acquiring a hundred and eighty degrees of heat; when it is briskly stirred about, to divide the curd into very small grains. A few pinches of saffron are then thrown in, to impart that yellow colour which is so greatly admired in Parmasan cheese. The saffron smell is entirely dissipated in six months. It is remarked that, in the process of boiling, the chief workman seems to pay the strictest attention. This boiling not only conveys a power of one particle's adhering to another, as coction hardens the white of an egg; but, also, the faculty of contracting itself, when thus formed into a body: there possibly is a certain limit to be reached, but not over-passed; a crisis, as it may be termed, on which every thing depends. Certain it is, that the principal manufacturer is now observed to make frequent trials of it's state; frequently taking up a handful of curd, which is easily done, as the mass is continually stirred about, and strongly

squeezing it, to judge how nearly it approaches the requisite power of being able to contract itself. When it has reached the desired state, the boiler is instantly withdrawn from the fire, the wooden screen interposed, and even the fire extinguished with water. As the stirring ceases, the curd quickly precipitates itself to the bottom; and nearly all the whey being taken out, in large wooden vessels, about two pailfuls of cold water are poured in, to lower the heat, and enable the workman to plunge his hands into it. Then, bending over the boiler, that his hands may reach the bottom, he expeditiously gathers all the curd to one side; and, placing a square cloth beneath, confines it by the four corners, which he holds tightly in his hands. This mass, being of a great weight, can seldom be drawn immediately out: to assist him, therefore, the whey which had been taken away is carefully returned into the boiler, so as to prevent burning his hands while he holds the cloth: and, as it fills, the mass of curd, however heavy, is easily elevated to the surface. When the boiler is full, the curd is taken out, and carried quickly in the cloth, to be placed in a round mould without any bottom, on a smooth and strong table. This operation requires much expertness; as the peculiar power of contracting itself, which the mass has acquired, occasions it very suddenly to harden; and it would form an unpleasing appearance, if care were not taken to prevent such effect. When the curd is thus deposited in the mould, it has already gained so considerable a degree of firmness that a finger may be strongly pressed on it, without either sinking in, or leaving any mark: and it not only continues hardening, more and more, without

any external pressure being used; but actually ejects, or expresses, by it's own internal principle of contraction, the greater part of the whey hitherto retained. The influence of this natural power would even have the effect of giving the cheese a spherical form; but, in order to keep it flat, and thus render it more convenient for handling, they put over it a round plate of iron, on which they place a very heavy stone. In this state it is left all night to cool, and takes the decided figure which it ever after retains. Next day, a coat of salt is laid on one of the flat sides of the cheese; and, the day following, it is turned, and has the other side salted in like manner. This process is continued for about forty days; salt being alternately laid on each side, till it will no longer dissolve. It is supposed that this process not only serves to salt, but to dry, the cheese; extracting from it that portion of whey which had resisted the expression, at the moment when the curd, still hot, possessed the power of contracting itself. When the cheese has thus acquired all that is necessary for it's preservation, it is prepared for sale, by being well scraped all over with a flexible knife, to take off the small crust on it's surface, till the paste can be every where seen and the outside appears quite smooth: it then receives a slight varnish, or coating, of linseed oil; it's convex sides are stained with a red tint, made from alkanet, beet, or some other vegetable substance; and it is then such as we see the genuine Parmasan cheese imported.

Famous German Puffs.

BEAT up four spoonfuls of flour, with four eggs, to a good batter; then put two ounces of clarified butter, with a little

grated nutmeg and powdered loaf sugar in a pint of cream; mix this and the batter well together; and, buttering cups of whatever size may be most agreeable, fill them with the mixture. They must be baked in a quick oven, to colour them at top and bottom; and should be immediately turned out of the cups, and served up quite hot, with wine sauce. In Germany, where these puffs are called kropphen, they are commonly eaten with only a little grated sugar thrown over them, instead of the melted butter, sugar, and wine; there, too, so very common are they in Germany, instead of being baked singly in cups, a large iron plate is constructed for the sole purpose of holding them, filled with sunk circular cavities of about three inches diameter, out of which they come, after rising in the oven, with nearly the rotundity of a ball.

Green Ginger.

THIS is called green ginger, merely from being the fresh roots: and not at all with any reference to the colour, which is white, brown of different hues, and even black, but never in the smallest degree green. It is preserved various ways in the West Indies, both wet and dry, as well as made into what are denominated sugar cakes. These are all excellent combinations of the purest sugars and ginger, which it will be quite impossible ever to equal in Europe; for, though ginger has been cultivated, by curious botanists, even in England, it is never likely to reach any tolerable degree of perfection in our climate. The green ginger of the East and West Indies, as the rich sweetmeat made with the fresh root is commonly called, forms a most salubrious condiment. It is highly

recommended, by the faculty, as admirably warming, comforting, and strengthening the stomach; and a bit occasionally eaten, particularly in the morning fasting, half an hour before dinner, and at retiring to rest, is excellent for a cold stomach, as well as laxity and debility of the intestines, flatulency, &c. Many endeavours have been made by Europeans, to manufacture the roots imported into a kind of green ginger, both by candying and preserving them, and sometimes with tolerable success. Certain it is, that they form a pleasant sweetmeat, and one perhaps equally efficacious with even the East and West Indian green ginger in medicinal virtues, when properly managed. As, however, the young roots only, when tender and full of sap, are in the East or West Indies used for preserving in syrup, a state in which they cannot here be ever obtained, they must always necessarily prove inferior, in tenderness, mildness, and clearness.

English Green Ginger.

THE following is one of the best methods of making English green ginger—Steep a quarter of a pound of the youngest and freshest roots which can be procured in equal parts of good raisin wine and vinegar; and keep them closely covered for ten or twelve days, stirring them every morning and evening during that time. Then make a syrup, by boiling in a pint each of wine and vinegar, three-quarters of a pound of loaf sugar; put in the ginger, let the whole boil a short time together, and keep it closely covered till next day. Boil it thus gently up in the syrup a little every day, till it becomes tolerably clear, when it will be fit for use, being constantly kept in the syrup. Green ginger

may be made with still less trouble and expence, by steeping the roots in plenty of water only, instead of wine and vinegar; boiling them, till quite tender, in the same liquor; taking them out, and draining them dry; making the liquor into a syrup with sufficient sugar, and a very little cinnamon and Seville orange peel; putting the ginger into the boiling syrup; letting it there boil twenty minutes; setting it by in a jar or earthen vessel well covered till next day; and again boiling it up, for ten minutes daily, till it looks a little clear. This, like the former, must be kept in the syrup. Either of these green gingers may be candied or dried, by draining the ginger from the syrup, drying it on sieves in a stove or cool oven; and, when quite dry, boiling up the syrup till it approaches a candy height, commonly called blow by the confectioners, then putting in the ginger, and rubbing the sugar at the sides all round till the syrup is seen wholly to candy. Then take out the ginger with a couple of forks, and place the pieces on a wire for the sugar to drain off; and, when they have stood till cold, put them in boxes lined with paper for use. Great care must be taken, in selecting ginger for these purposes, not to have any of what is called the black sort; which consists of thick and knotty roots, internally of an orange or brownish colour, but externally of a yellow grey. White ginger, which is less thick and knotty, is externally of a whitish grey or yellow, and internally of a reddish yellow; it is also firm and resinous, and more pungent than the black, which ought to be sold at least a third part cheaper. On this last account, it is often artfully made whiter than any of the whitest ginger in a natural state. Genuine green ginger, as prepared

in the East and West Indies, is almost transparent; when manufactured in Europe, it appears constantly opaque, and is more or less unpleasantly fibrous or stringy.

Syrup of Ginger.

AN agreeable and moderately aromatic syrup, impregnated with the flavour and medicinal virtues of ginger, is thus prepared—Macerate an ounce and a half of beaten ginger in a quart of boiling water, closely covered up, for twenty-four hours; then, straining off the infusion, make it into a syrup, by adding at least two pounds of fine loaf sugar, dissolved and boiled up in a hot water bath.

Curious Mode of easily obtaining a Brandy Spirit from Cyder, by Means of Frost, as practised in North America.

IN some parts of North America, where cyder is very plentiful, the inhabitants often put a hogshead of it in the open air, during the hardest frosts of their severe winters, purposely that it may freeze; and, as the spirit contained in a hogshead of sixty-three gallons, which is usually from twelve to fourteen gallons, retires to the centre of the whole, and cannot be frozen, it is drawn off, by means of a passage bored through the solid ice, into a proper receiving vessel, and is said to be an excellent brandy. According to this estimate, twelve gallons of good cyder contains from nine quarts, to ten and a pint, of a vinous brandy spirit. It is probable, that sometimes the coldness of our winters may be sufficiently intense to produce the same effect; especially, in vessels of a much smaller body. This, though a process of extreme simplicity, develops a principle in chemistry which may lead to important advantages. In the

mean time, we do not offer it as any absolute novelty: the practice having been well known in America for a long series of years; though, it is probable, even yet, by comparatively few people in England.

Wonderful Power of the Turkish Glue, or Armenian Cement, with the Art of making it.

THE jewellers in Turkey, who are mostly Armenians, we are informed by that most respectable and intelligent traveller, Mr. Eton, formerly a consul in that country, and author of the celebrated Survey of the Turkish Empire, have a singular method of ornamenting watch-cases, &c. with diamonds and other precious stones, by simply glueing or cementing them on. The stone is set in silver or gold, and the lower part of the metal made flat, or to correspond with the part to which it is to be fixed; it is then warmed gently, and has the glue applied; which is so very strong, that the parts thus cemented never separate. This glue, which will strongly unite bits of glass, and even polished steel, and may of course be applied to a vast variety of useful purposes, is thus made—Dissolve five or six bits of gum mastich, each the size of a large pea, in as much spirit of wine as will suffice to render it liquid: and, in another vessel, dissolve as much isinglass, previously a little swelled or softened in water, though none of the water must be used, in French brandy or good rum, as will make a two-ounce phial of very strong glue; adding two small bits of gum galbanum or ammoniacum, which must be rubbed or ground till they are dissolved. Then mix the whole with a sufficient heat. Keep the glue in a phial stopped close; and, when it is to be used, set the bottle in hot or boiling water. Mr. Eton observes, that some persons have,

in England, prepared and sold this composition under the name of Armenian Cement; but it is much too thin, and the quantity of mastich in it too small: it must, this gentleman adds, be like strong carpenters glue. This, certainly, is one of the most valuable known cements in the world. Nor is it at all improbable, that a plan said to have been recently invented in France or Germany, for making up cloaths, &c. by uniting cloth without sewing, is some attempt founded on the use of this very cement; with what ultimate success, we must leave time to developé. In the mean while, there can be no sort of doubt, that much may be effected by ingenious applications of so powerful an agent.

Valuable Secret in preparing Foil for Diamonds, and other precious Stones, as used by the Armenian Jewellers.

THE method of preparing the rich foils with which the Armenian jewellers set precious stones, particularly diamonds, to much advantage, and which, under roses or half-brilliants, is most remarkably beautiful, and not subject to tarnish, is generally kept as a great secret; and such foils, Mr. Eton assures us, sell at Constantinople for from half to three quarters of a dollar each. This secret mode of preparing them, which is extremely simple, is as follows—An agate is cut, and highly polished, of the shape desired: a cavity of about it's own size is next formed in a block of lead; and, over this cavity, is placed a bit of tin, the thickness of strong brown paper, scraped very bright. The agate is then placed on the tin, over the cavity, and struck with a mallet; when the beautiful polish which the tin instantly receives, is scarcely to be imagined by those who have never seen it.

Easy Method of Dyeing Cotton with Madder, as practised at Smyrna; for which Secret, Five Thousand Pounds are said to have been given in England.

COTTON, at Smyrna, Mr. Eton tells us, is dyed with madder in the following manner—The cotton is boiled in common olive oil, and then in mild alkali; being thus cleaned, it will then take the madder dye: and this is the fine colour which we see and so greatly admire in Smyrna cotton-yarn. “I have heard,” adds this gentleman, “that the sum of five thousand pounds was given in England for this secret!” It is, doubtless, a secret in preparing cottons, and perhaps other articles, for the reception of a particular dye, very well worth knowing.

Curious Mechanism of Turkish Locks, which can never be Picked.

THOUGH nothing can be more clumsy, Mr. Eton remarks, than the door locks in Turkey, their mechanism to prevent picking is admirable. It is a curious thing to see, particularly in Asia, wooden locks on the iron doors of their caravansaries and other great buildings, as well as on house doors. The key is composed of a square stick, with five or six iron or wooden pins about half an inch long placed at irregular distances toward the end of it, and answering to holes in the upper part of the bolt, which is pierced with a square hole to receive the key. This key being put in as far as it will go, is lifted up; when its pins enter the corresponding holes, and raise other pins, which had dropped from the part of the lock immediately above the bolt into these holes, and which pins have heads to prevent their falling lower than necessary. The bolt, thus freed from the

upper pins, is immediately drawn back by means of the key; which is then lowered, and may be drawn out of the bolt. To lock it again, the bolt is merely pushed in, when the upper pins fall into the holes of the bolt by their own weight. This idea might certainly be improved on; but the Turks, it seems, never think of improving. Perhaps, this principle may be worthy the attention of our ingenious English locksmiths.

The Dutchess of Marlborough's admirable Water for Thickening the Hair, and to prevent it's falling off.

THIS most excellent water for the hair is produced in the following manner—Distil, as cool and slowly as possible, two pounds of honey, a handful of rosemary, and twelve handfuls of the curlings or tendrils of grape vines, infused in a gallon of new milk; from which about two quarts of the water will be obtained.

Art of making Barley Sugar.

THIS well known and very common article of confectionary, like many other preparations in different branches of art, retains the name of an ingredient which no longer enters into its composition. It seems indeed, by no means certain, that it ever was made even with barley-water, though this is not improbable; but it could not, then, possess all its present clearness, though it might be thought a better pectoral lenitive. The regular method of making it is as follows—Put some common or clarified syrup into a saucepan with a spout, such as for melting butter, if little is wanted to be made, and boil it till it comes to what is called carmel, carefully taking off whatever scum may arise; and, having

prepared a marble stone, either with butter or oil, just sufficiently to prevent sticking, pour the syrup gently along the marble, in long sticks of whatever thickness may be desired; twist it, while hot, at each end; and let it remain till cold, when it will be fit for immediate use. The rasped rind of lemon, boiled up in the syrup, gives a very agreeable flavour to barley sugar; and, indeed, the best is commonly so prepared.

Barley Sugar Drops.

THE only difference between barley sugar with lemon rind, and barley sugar drops, consists in the manner of dropping them on the marble; in all other respects, they are exactly alike. They are dropped, when the syrup is of a proper consistency, on the buttered marble, in round pieces rather larger than a sixpence; and, when cold, put up in papers, with a little powdered sugar to keep them dry.

Ginger Drops.

THESE drops, which are excellent for a cold stomach, may be made in the following easy manner—Beat, in a marble mortar, an ounce of the best candied orange peel, with a little loaf sugar; and, when it becomes a smooth paste, add half a pound of loaf sugar, and half an ounce of the best powdered ginger. Then, with a little water to dissolve the sugar, boil the whole to a candy, or carimel, and drop it off from the point of a knife on writing paper, in small round drops, about the size of a silver two-pence. When quite cold, they will come off the paper, and are to be kept in papered boxes. Among other good qualities of ginger, it is said to be beneficial in dimness of sight, &c.

Peppermint Drops.

THE best peppermint drops are made by sifting finely powdered loaf sugar into lemon juice sufficient to make it of a proper consistence; then, gently drying it over the fire for a few minutes, and stirring in about fifteen drops of oil of peppermint for each ounce of sugar, dropping them from the point of a knife, like the ginger drops in the preceding article. Some, instead of using lemon juice, or any heat, merely mix up the sugar and oil of peppermint with the whites of eggs; beating the whole well together, dropping it on white paper, and drying the drops gradually at a distance from the fire.

Irish Method of raising Potatoes.

THE following is given as the Irish method of raising potatoes, in Dr. Hunter's celebrated Georgical Essays, on the authority of Mr. Hazard—Lay the potatoes, either whole or cut, on turf, at about twelve or fourteen feet asunder, and on beds about sixteen feet wide. Each side of the beds is to have a trench three feet in width opened, the turf of which must be laid with the grass side downward on the potatoes; and a spit of mould be next taken from the trenches, and spread over the turf. In this manner, the whole of the ground intended to be planted with potatoes must be treated; and, when the young shoots appear, another spit of mould from the trenches is to be strewed over the beds, so as to cover the tender shoots; which will preserve them from frost, encourage them to spread, and totally destroy the young weeds. So far is esteemed always necessary; future earthings are discretionally used, according to circumstances. When the potatoes are

taken up in the autumn, a careful person should return the earth into the trenches, so as to make the surface level; and, from the same ground, a better crop of potatoes may be obtained the following year. For the first year's crop, the ground being fresh, no manure seems to be required; but this mode can only be adopted where the staple of the soil is deep and rich.

Easy Way to make Eggs larger than those of a Swan, or even of an Ostrich.

THIS curious process is thus effected, with very little difficulty—Part the yolks from the whites of a sufficient number of common eggs, and strain them into two different pans or basons, according to the size and quantity wanted. To form a large egg, take a bladder, and fill in as much yolk as will be, when tied up round like a ball, and boiled, of the magnitude wanted; and, having thus boiled it hard, put it into another bladder, surrounded with sufficient white, tie it up in an oval form, and boil that also hard. A very large egg, thus prepared, has an uncommonly fine effect with a grand sallad; and, in ragouts, &c. one large yolk alone, which may easily be made, looks extremely pleasing.

Eggs fried as round as Balls, without hardening the Yolks.

HEAT, in a very deep frying-pan, about three pounds of clarified butter, till hot enough for fritters; then, stirring it with a stick, till it runs round like a whirlpool, break an egg into the middle, and keep briskly stirring with the stick till it appears as hard as a poached egg. The whirling it thus round with the butter, will be found to have given it the rotundity of a ball; which is now to be taken up with a slice,

and placed before the fire in a dish till the rest are done, as one only can be thus dressed at a time. They will keep hot, and the yolks continue soft, half an hour. Eggs thus dressed make a pleasing dish, with stewed spinach, and orange garnish; but they may be served up with fried bacon, or in any other way.

Small Eggs, for Turtles, Pies, &c.

THE method of making small eggs, for dressing turtles, enriching pies, and other purposes, is to boil a few eggs hard; beat up the yolks fine; and with the addition of a little raw yolk, make up the paste into small eggs of whatever size may be judged best for the purpose. These being thrown into a little boiling water, will immediately harden.

Dutch Souster, to be eaten either as Pudding or Cake.

THE method of making Dutch souster, which when hot forms a very good pudding, and when cold an equally good cake, is as follows—Melt half a pound of butter in about a quarter of a pint of milk; and mix it up with a pound of flour, four eggs, and two spoonfuls of ale yeast. If intended to be eaten only hot, as a pudding, add half a pound of currants, about two ounces of powdered loaf sugar; but, when for a cake only, carraway seeds may either supply the place of currants, or even be added, as best pleases the palate. In either case, it should be put in a quick oven, where it will be sufficiently baked in an hour.

Red Cabbage dressed by the Dutch as their Remedy for a Cold in the Breast.

THE frugal and æconomical Dutch, have in this singular dish contrived, at once, a

good and cheap medicine, and a food not by any means uninviting. It is thus made—Cut a red cabbage small, and boil it in water till tender: then, draining it dry, put it in a stewpan with some oil and butter, a small quantity of water and vinegar, an onion cut small, and a little pepper and salt, and let it simmer till all the liquor is wasted; when it may be eaten at pleasure, either hot or cold, and is said to prove an excellent pectoral medicine as well as an agreeable food.

French Juniper Ratafia, or incomparable Cordial Gin, as made at Paris.

THIS fine cordial liquor is made by infusing, in nine quarts of brandy, half a pound of the choicest juniper berries, two ounces of cinnamon, two drams of mace, a dram of coriander seeds, and a dozen cloves, all well beaten in a mortar; to which must be added, four pounds and a half of sugar dissolved over the fire in two quarts of water. The syrup, when made, is to be poured hot over the ingredients: and, the vessel containing them being closely stopped, exposed for six weeks, to the heat of the sun, and the liquid then passed through a cotton or flannel filtering bag, the process will be compleat, and the cordial excellent.

Oil or Cream of Cytherea, a delicious French Cordial Liqueur.

THIS oil, or rather cream, as it is now fashionable to call the richest French cordial liqueurs, is made in the following manner—Take five quarts of spirituous cinnamon water; two large glasses of rose water well mixed with a pint of usquebaugh; and six drops each of the essences of lemon, clove, gilliflowers, and citrons of cedraties, with two drops of essence of bergamot. These ingredients being well mixed, produce an

excellent oil or cream; which is to be clarified with the white of an egg, placed six hours in a warm water bath, and filtered in the usual way. This compleats the process of making that charming liqueur, the genuine oil or cream of Cytherea, so renowned all over the continent of Europe.

Delicate French Liqueur, called Rossolis Ambré, or Amber Sun Dew.

DISSOLVE four pounds of sugar in a gallon of water; boiling up the syrup six times; when, having whisked up to a froth the white of an egg, with it's shell well beaten, put it into the syrup, and give it another boil. Then strain it through a flannel or cotton bag, and add half a pint each of orange-flower water and good brandy. If wanted to be of the utmost clearness, as the name imports, it should be again filtered, when it will become a pure and delicate liqueur.

French Rossolis, or Sun Dew, perfumed with Flowers.

BOIL two quarts of spring water, to take off the hardness; then take it off the fire, and when it is only lukewarm, throw in a pinch of the most odoriferous flowers, and let them infuse till the liquid be cold and the fragrance all extracted. Then take away the flowers with a skimmer, after having well poured out the liquid; and, putting a pint of clarified syrup and half a pint of spirits of wine, a rossolis or sun dew will be produced fully equal to the former.

Celebrated French Worm Medicine for Dogs.

THIS medicine has the reputation of effectually killing and expelling the worms with which dogs are often so grievously

tormented; and which, probably, may be one grand cause of their running mad. It is thus made—Take, for one dose, which generally proves sufficient, two drams each of juice of wormwood, aloes, and staves-acre, the two last powdered as small as possible; with one dram each of pounded burnt hartshorn and sulphur. Mix the whole together in nut oil, to the quantity of about half a glass, which must be given to the dog for a dose. If at all necessary, another dose may be given a day or two after.

Superior Use of the celebrated German Tinder, and great Importance of it's being universally adopted in England.

IT must often have occurred to every considerate person, that a substance more pleasant than tinder might possibly be discovered for the purpose of lighting matches; nor does it appear to have been till lately known, that many millions of persons on the continent use a quite different way to strike a light from what is universally practised in England. The wary Germans, in particular, instead of burning their rags for tinder, sell to us, who thus inconsiderately destroy them, their own superfluity, for vast sums of money, as is well known to every Hamburgh merchant. The German tinder, indeed, has been recently imported into England; but it's use is here chiefly confined to a few sportsmen and great smokers of tobacco, who see it at some of the snuff-shops in the metropolis, &c. where, though now sold tolerably cheap, it is still too dear for common use. On the continent, every traveller, sportsman, &c. carries constantly this tinder about him; which is conveniently portable, and resembles a piece of soft and very thick

tanned leather, of an elastic substance, and a sort of velvet surface on the upper part. It is in fact, a large fungus, commonly called punk, which grows at the roots of old trees, where it spreads to a considerable size. This substance is dressed, hammered, and otherwise manufactured for the purpose, into this appearance; and, being dried, forms the true German tinder at all times ready for use, and far less liable to become damp than English tinder. The manner of using it, is by tearing off a small bit, which will serve several times, and holding it at the edge of the flint, which is smote by the steel, instead of the steel by the flint. In this the Germans are so expert, and can so well rely on their tinder, that they will engage to light it at a single stroke; and, indeed, seldom fail to do so. The tinder being thus kindled, may be placed in a pipe of tobacco, or extinguished instantly between the finger and thumb, after lighting a match for this or any other purpose. It is always kept in a pouch, or box, with a flint, steel, and short German matches; and few persons are much from home, without carrying them constantly in their pockets. If the German tinder were to be manufactured in England, many poor persons might be employed in collecting the punk which is now suffered to rot without utility; and, could it be brought entirely to prevent the destruction of rags for tinder, in the united kingdom, a quantity far exceeding what may be generally imagined, it might prove the means of greatly assisting the manufacture of paper. The waste as well as use of rags for tinder, not only consumes a vast quantity, but leads too generally to habits of neglect in preserving them for any other purposes; so that small families, in England, seldom

have any to spare for sale, and often wantonly destroy what might with care accumulate into an object for the individuals themselves, and assist in making the aggregate an object even to their country in general.

Famous French Remedy for the Dysentery or Bloody Flux.

TAKE two large nutmegs grossly pounded; twenty white pepper-corns, and the same number of cloves; an ounce of bruised cinnamon; and an ounce of oak bark, from an old tree, grossly rasped. Boil the whole in three quarts of milk, till the diminution of a fourth part; then, straining the decoction, divide it into four equal parts, and give the patient one portion every six hours, day and night. If the appetite be lost, so that the party be unable to eat, as often happens, this milk will afford sufficient nourishment. The first quantity, taken warm, appeases the agony and griping pains; and the same is to be repeated the second and third days. This remedy cures, in three or four days, the flux of the belly and of blood, however violent. It does not cure suddenly; but softens and strengthens the bowels by slow and sure degrees. In the mean time, if the patient should be desirous of food, it is not to be refused, provided it be taken with moderation.

Manner of dressing Fish, as practised by Foreign Fishermen at Sea.

AN ingenious traveller, fond of fishing, assures us that he has often been out for a whole day, to fish with a line in a boat, from the ports of Marseilles, Leghorn, Naples, and Smyrna, &c. when the boat-man, in each of those countries, constantly takes out his charcoal, a little after the middle

of the day, and again in the evening, which he puts into a strong earthen pan like a baking dish, where there are ashes constantly left; then, striking a light, generally at the first stroke, he makes his fire, sets on a gridiron as soon as it burns clear, literally knocks on the head the first suitable fish taken, and directly puts it on the gridiron without either scaling or opening. Few epicures have feasted on fish done in this simple way, and eaten in the sea air; they form, however, thus dressed, and basted with sweet oil, a real delicacy. When done sufficiently, they are no sooner opened than a flood of their own juice gushes forth; and the entrails, having become hard, are taken cleanly out, and thrown into the sea.

Art of immediately Roasting and making quite tender even the oldest Hare, recommended to Sportsmen by an ingenious French Author.

THIS writer, who was a very great sportsman, thus describes the origin of his invention—Having one day killed a hare so very old and tough that it was impossible to separate its ears with the hand, he thought that he would try if a method could not be contrived of immediately dressing it, without skinning; and even giving it, at the same time, some tolerable degree of tenderness. As there seemed but little to risk, he disemboweled the hare, spitted it with the skin on, and immediately commenced the experiment. Accordingly, he fastened a large rasher of bacon on each side of the hare, by means of thread or string passed between the skin and the fat to prevent its burning; and, heating red hot two fire shovels, when the fur or hair of the animal became sufficiently dry, he singed

or set fire to it with a flaming brand. The hair being thus entirely burnt off, he took out one of his fire shovels, with which he kept melting bacon continually to baste the hare; changing the two shovels as one of them grew cool and the other hot, till he perceived the skin crack, and separate from the body, so as to be taken off either with a pair of tongs or even with his hand. Then, continuing to baste the hare for some time longer, he finally basted it with strong vinegar; and, finding it done, made a sauce for it. This, he observes, may be either sweet, or highly seasoned, according to the taste of the party. The experiment answered far beyond his most sanguine hopes; for he found that this old hare, though fresh killed, and so tough before it was dressed, had become more tender than a leveret kept three days. Nor was this all; for, he assures us, on cutting it up, the gravy gushed out as plenteously as from a leg of mutton. Thus, by this new method, he observes, are to be acquired the two opposites of what usually happens with regard to roasted hares; which, it is well known, are too often made harder or more tough, as well as rendered disagreeably dry, by roasting in the common manner. He adds that, one of the French princes, to whom he had the honour of being known, having heard of this novelty, asked him to repeat the experiment on a very old hare which his royal highness had then just killed; who, after gratifying his curiosity by witnessing part of the process, found it so tender and excellent when done, that his royal highness, and those who had the honour to eat with him, left nothing but the bones. "I thus publish," concludes the author, "this preparation, chiefly for the service of brother sportsmen; who, after killing a hare

in the country, on repairing to some obscure public house, where little or nothing eatable is to be had, may by this expedient presently get a good dinner, and again set off to pursue their sports with renovated vigour."

Excellent Collared Beef.

BONE the finest and fattest flank of mellow beef, or the thin end only, and also take out the gristle and internal skinny part. Salt it well, if only about half the flank, with an ounce each of saltpetre, sal-prunella, and bay salt, and one pound of common salt, all pounded very fine, and mixed together with at least a quarter of a pound of good moist sugar. Turn it every day, each time rubbing in the brine, for about a week; then take it out, hang it in the air to drain, and wipe it dry. Chop a good quantity of parsley, half as much sage, and some thyme, savoury, marjoram, rosemary tops, and penny royal; all minced small, and well mixed with a few cloves, a very little mace, nutmeg, pepper, and salt, and half a dozen corns of allspice, the whole finely beaten. Having flattened the beef, strew this mixture very plentifully over; and, rolling it up as tightly as possible, bind it up in a coarse cloth, and tie it round well with inkle, commonly called beggar's tape. All this being carefully done, boil it gently, in a good quantity of water, for about five or six hours, according to the size of the collar; or, if baking be preferred, send it to a good soaking oven, in a covered pan, with sufficient liquor, and a little sliced onion or garlic, &c. for four or five hours. When done, whether baked or boiled, on putting it in a press, or between two boards, with a good weight at the top, while hot, but without untying it, the shape will

become oval by the time it gets thoroughly cold. If part of a breast of fine fat veal, likewise properly boned, &c. be rolled up with the beef, it looks pleasing, and eats delicately. Beef is often collared, in a common way, and either baked or boiled, salted only with common salt and saltpetre; and having a mixture of parsley and a few other of the herbs, with salt, pepper, and allspice: nor is it, even so dressed, by any means an unpleasant article of food. When the tape and cloth are removed, thin slices of the collared beef should be cut, as wanted, and sent to table in a dish garnished with sprigs of parsley. As collared beef will keep a great length of time, it is found very convenient in many families.

Best Turkish Method of making Coffee.

It is observed by Mr. Eton, in his Survey of the Turkish Empire, that coffee, to be good, must either be ground to an almost impalpable powder, or pounded, as is done by the Turks, in an iron mortar, with a heavy pestle. They put the coffee quite dry into the pot, over a very slow fire; shaking it often, till it gets warm, and begins to send forth a fragrant smell. Then, from another coffee pot, they pour on it boiling water; or, rather, water in which the grounds of the last made coffee had been boiled, and set to become clear: holding it a little longer over the fire, till there is a white scum like froth on it's top; without by any means suffering it to boil, but only gently to rise. It is then poured, two or three times, from one pot into the other, and thus soon becomes clear; they often, however, drink it quite thick. Some, to make it clear sooner, either put in a spoonful of cold water, or lay a cloth dipped in cold water on the top of the pot.

Hint for making West-India Coffee nearly equal to that of Turkey.

THE reason why our West-India coffee is not so good as the Yemen coffee, Mr. Eton thinks, is because, on account of the climate, it is never suffered to hang on the trees till it be perfectly ripe. It is also liable to acquire an ill taste, on coming to Europe, from bad air in the hold of the ship. In Italy, this may be remedied, by exposing it two or three months to the sun: but, in England, this gentleman says, boiling water should be poured over the berries and suffered to remain on them till cold, when they should be washed with other cold water; and, lastly, they should be dried in an oven. Thus prepared, it will be nearly as good as the best Turkey coffee. It should be roasted in an open earthen or iron pan, the slower the better; and, as often as it crackles, must be taken off the fire. The Turks often roast, if it may then so be called, their coffee, in a baker's oven, while the oven is heating. In England, it must not be roasted without permission from an excise office.

English Modes of making Coffee.

COFFEE, in England, is generally made much too weak to be drank with any salutary effect, whether it be Turkey, West Indian, or from the East Indies. By the treatment above suggested of what has contracted any ill taste on it's voyage; as well as, when it is not newly or well roasted, heating a stewpan or small preserving pan over the fire, with a bit of fresh butter at the bottom, throwing in the coffee, and stirring it a few minutes, till freshened, and afterward both grinding and making it properly; if it were not quite equal to

what is made in Turkey, it might at least not be so very inferior to all that is made in France, Italy, Germany, &c. as foreigners and travellers in general unanimously pronounce it. One of the best usual methods of preparing coffee in England, is by making four coffee cups, or about a pint, with an ounce of coffee; pouring on it that quantity of boiling water; boiling it up for five or six minutes; pouring out, and returning, a little of the coffee, two or three times; then putting in two or three small shreds of isinglass, gently dissolved in a cupful of boiling water; boiling the whole five minutes longer; and, lastly, keeping the coffee pot close by the fire ten minutes more to clear. Some also put in, with the coffee, a small bit of vanilla; which gives a fine flavour, but it must not be suffered to predominate. Thus made, though it be too weak, it is very pleasant. The strength, perhaps, might be sufficiently augmented, by pounding the coffee, like the Turks; and adopting, with them, the method of pouring boiling water on the coffee grounds left, and letting it stand on them till next day, to be used instead of common water. Good cream, too, instead of very middling milk, makes a vast difference in drinking coffee, however prepared. The sugar, if pure, seems of less importance; though some insist on the superiority of fine Lisbon sugar, while others highly extol the use of pounded sugar-candy.

Medicinal Virtues of Strong Coffee.

STRONG coffee, in the proportion of an ounce and a half to a pint, and particularly when made by infusion, is not only truly grateful to the palate, but wonderfully fortifies and strengthens the stomach, as well as the whole nervous system. It

adds, maintains one of it's warmest panegyrist, or gives, spirits to the body, on any sinking, faintness, weakness, or weariness, of mind or body, and that beyond whatever the best wine can effect; conveying, as it were, life and strength to the whole frame. It is, doubtless, very good against consumptions, vapours, hysterics, and all cold and moist diseases afflicting the head, brain, &c. it prevails, also, on being long and plentifully used, against the scurvy, dropsy, and gout, as well as all manner of rheumatic pains; absorbing all acidities in the whole body, and destroying the congelative powers by which those diseases are chiefly generated; while, by it's diuretic property, it carries off all those heterogeneous and morbid humours, after a very singular manner. "It may be," says Salmon, the medical writer here in part quoted, "that I have said a great deal in commendation of this strong coffee; but I can truly assert, that I have said nothing but what I know myself, and in my own person, to be truth, and have had confirmed by manifold and daily experiences for a great many years, to my exceeding satisfaction. I was also cured, about ten years since, of a rheumatic pain in my shoulder; which was so vehement that, besides the perpetual pain, I could not so much as lift my arm or hand up to my head, nor put it behind my back, for nearly two years, in which I received no benefit by a long application of vesicatories, and continual use of opiates: of this vehement rheumatism, I was perfectly cured by drinking a full quart of strong coffee at a time, and continuing it some days together, nor have I since had the smallest return. The like relation I have had from two other persons, particular patients of mine, who were much more grievously afflicted,

by their own accounts, than even I was; who, by an extravagant drinking of strong coffee, to use their own words, were perfectly cured, and freed from their deplorable lameness, after manifold applications, and the use of many other things, both external and internal, had for some years past been tried in vain." It may seem difficult to add to this long list of the medical virtues of strong coffee; we have, however, considerably abridged the detail, which describes it as very little short of a universal medicine. The zeal of our old friend Salmon may have transported him somewhat too far; but we see no good reason for doubting the truth of his alledged experience, not having the smallest dread of any ill consequences from a free use of this salutary liquid. Even modern physicians have admitted, that in cases of spasmodic asthma, scrophula, diarrhœa, agues, and particularly against narcotic poisons, such as opium, hemlock, &c. coffee often produces the best effects; nor is there, a very recent author asserts, a domestic remedy better adapted to relieve periodical headaches, which proceed from debility or want of tone in the stomach. This character, too, is given, as it should seem, without insisting on the particular strength of the coffee, on which Salmon alone depends.

Advantages of making Coffee by previous Infusion.

THE following advantages of making coffee by a previous infusion on the former grounds, are thus described and enumerated by Salmon—After drinking the coffee first made, pour the quantity of water which will next time be wanted, on the grounds left, and let them boil a little together: then, taking the coffee pot from the fire,

let the liquor settle for a quarter of an hour, and no longer, when this clear liquor, or second draught, as he calls it, is to be decanted, the grounds are to be washed away, the fresh coffee powder intended for next making is to be immediately put into the cleansed coffee pot, and the scalding hot liquor just decanted off poured on it, and left to infuse till coffee be again wanted. The coffee pot is now to be put on a gentle fire, and the liquor very leisurely brought to boil till the coffee sinks down; when, the liquor being settled, it may be drank scalding hot, with or without sugar. Salmon says nothing about the use of cream or milk. After this manner, he adds, coffee may be made from morning to night, from night to morning, or from drinking to drinking, throughout the year. That this is the best way, he contends, is manifest, from the coffee itself when made; which, as it is much more pleasant to the palate and stomach, so it seems to be of double strength, compared with that which is made in the common ways with the same quantity of coffee. The true cause of which, consists in the principles of the concrete: for, in some things, the virtue, or goodness, is only to be obtained by boiling, and all the infusions, for ever so long a time, will do nothing; in other articles, it is only to be obtained by infusion, and boiling will only spoil them; a third description, like coffee, have complicated properties, and their virtues and goodness are to be only extracted by both ways, infusion and boiling too. If coffee be but a very little too much boiled, one minute is sometimes enough, it is spoiled, and grows either flat or sour: but an infusion of it for ten, twelve, or even twenty-four hours, makes the liquor not only pleasanter, but of

double or treble strength, though it has but a minute's boiling; that is, just sufficient to boil it well down, that it may be clear. On a comparison of the different methods, it will be easy to make a judicious selection for improving very much the customary modes of making coffee in England, and render it's acknowledged virtues far more extensively useful.

Infallible Cures for the Cramp.

THE excruciating tortures of the cramp, whether in the neck, arms, hands, legs, or feet, are infallibly cured by bathing the parts afflicted every morning and evening with the powers of amber; and taking inwardly, at the same time, every night on going to bed, for eight or ten nights together, half a spoonful, in from a gill to half a pint of white wine. For sudden attacks of the cramp in the legs, to which many persons are particularly subject, relief may be instantly obtained by simply stretching out the limb affected, and elevating the heel as much as possible, till the toes bend backward toward the shin: this, also, may be considered as an infallible remedy, when it is only in the leg. A hot brick, in a flannel bag, placed for the feet, at the bottom of the bed, all night; and friction with the hand, warm flannels, coarse cloths, or the flesh-brush, diligently applied, to restore the free circulation of the blood in the contracted part; are both strongly recommended as efficacious expedients for relieving this terrible pain, as well as for preventing it's return. In Italy, as an infallible cure, a new cork is cut in thin slices, and a ribbon passed through the centre of them tied round the affected limb, laying the corks flat on the flesh; this, too, while thus worn, prevents any return of the cramp.

Famous Balm of Gilead Oil; a speedy and most incomparable Remedy for broken Shins and other Green Wounds, Burns, Bruises, Scalds, &c.

THIS universal family oil, which should be kept in every house, is made in the simplest manner—Put loosely into a bottle, of any size, as many balm of Gilead flowers, as extend to about one third part of it's height, then nearly fill up the bottle with good sweet oil; and, after shaking it a little occasionally, and letting it infuse a day or two, it is fit for use. It must be very closely stopped, and will then not only keep for years, but be the better for keeping. When it is about half used, the bottle may be again filled up with oil, and well shaken; and, in two or three days, it will be as good as at first. The most alarming cuts and bruises of the shin, which are so often rendered worse by spirituous balsams, salves, poultices, &c. are compleatly cured in a few days, and sometimes in a few hours, by this apparently simple, but assuredly most incomparable oil. It is good for all green wounds, burns, bruises, scalds, &c. but, for broken shins, in particular, which so often terminate in mortification and loss of limb, it has no equal, though never till now published, and seemingly quite unknown to the faculty: the most liberal and ingenious of whom will do well to try internally, as well as externally, such a mild yet potent vulnerary; which promises to effect all that has been ascribed to the famous Gilead of the Jews, though it grows readily in our own gardens; and, to adopt the energetic language of Holy Writ, let us not longer have reason for the enquiry, “Is there no balm in Gilead?” The famous Dr. Solomons of

Liverpool, by assuming the name of Cordial Balm of Gilead for his nostrum, whether it contains either any of these flowers or the imported Gilead balsam of the shops or not, has thus shewn, at least, that he inherits part of the wisdom, with somewhat more than all the name, of his illustrious ancestor; and, though not likely to be a king, either of Jews or Gentiles, is said to be actually acquiring a princely fortune by the sale of that medicine. By thus giving, in this cheap work, what so many enrich themselves by keeping secret, it is to be feared that we shall be considered, at least by the worldly wise, quite as little entitled to any similar claim of intellectual, as we certainly are of nominal or religious alliance or affinity, with that renowned Hebrew prototype of human sagacity, King Solomon. Dr. Willich tells us, that the eminent balsam or balm of Gilead, which is a gummy substance exuding from the bark of the amyris Gileadensis, or opobalsamum of Linnæus, and a native of Arabia Felix, was formerly imported into Europe; but, being obtained chiefly by incision, and the quantity afforded by any single tree very small, the collecting it is attended with so much trouble, that the genuine balm is, perhaps, never exported in a commercial way. He describes it as of a bitterish aromatic taste, an acidulous fragrant smell, and of a yellowish or greenish colour: says that it is, among the Turkish women, in high reputation, both as a cosmetic, and as a specific for almost every disorder; that it is, accordingly, valued at so extravagant a price as with difficulty to be procured in a genuine state, when it is presented only to sovereign princes; and that, on these accounts, it is in England entirely superseded

ed by the balsams of Canada and copaiba. These, the doctor adds, but we cannot subscribe to that professional dogma, are equally efficacious. He adds, that he has published this account of it, with a view to caution and undeceive the credulous; who may be apt to imagine that any base compound, offered to the public, under specious pretensions, is the real balm of Gilead, which is frequently mentioned in Scripture. All this, however, assists to prove the propriety of trying the effects of the humble balm of Gilead plant which we so well know flourishes in the soil of our own country, though by no means sufficiently cultivated; and in which, accordingly, there can be no possible deception.

Persian Art of making Yeast with Peas.

THE preservation of yeast, it is remarked by Mr. Eton, having been a subject of much research in Europe, the following particulars may, perhaps, be entitled to attention. On the coast of Persia, his bread was made in the English manner, of good wheat flour, and with the yeast generally used there, which is thus prepared—Take a small tea cup or wine glass full of split or bruised peas, pour on them a pint of boiling water, and set the whole in a vessel all night on the hearth, or in any other warm place; this water will be a good yeast, and have a froth on it's top next morning. In this cold climate, especially at a cold season, it should stand longer to ferment; perhaps, twenty-four or forty-eight hours, and the quantity of peas should be larger. Experience, Mr. Eton adds, must determine this. The above quantity made this gentleman as much bread as a half quartern loaf, the quality of which was very good and light. In England, per-

haps, it should stand to ferment, in or on a cool oven.

Turkish Method of Filtering Water by Ascension.

THE Turkish manner of filtering water by ascension, Mr. Eton tells us, is much superior to our filtering stones or other methods by descent; in which, particles of the stone, and finer sand, will always at length find a passage along with the water. The mode of proceeding is this—They make two wells, from five to ten feet, or any other depth, at a small distance from each other, with a communication between the two at their bottoms. The separation is of clay well beaten, or other substances impenetrable by water. Both wells are then filled with sand and gravel. The opening of the well into which the water to be filtered runs, is made somewhat higher than that into which it is to ascend; nor does the sand of this latter approach the brim, where there is either sufficient room left for all the filtered water, or it is drawn off by a spout run into a vessel placed for that purpose. The greater is the difference between the height of the two wells, the faster the water filters; but the less it is, the better it operates, provided a sufficient quantity of water be supplied by it for the intended purpose. This, Mr. Eton adds, may be practised in a cask, tub, jar, or other vessel, and would be useful on board ships: the water being conveyed to the bottom by a pipe, and the lower end having in it a sponge; or, the pipe might be filled with coarse sand. It is evident, that all such particles as, by their gravity, are carried down in filtration by descent, will not rise with the water in filtration by ascension. From this

account, it should seem, that the principle of filtration by ascent, considered as a new discovery by some ingenious Europeans, has been long known to the Turks.

European Modes of Filtering Fluids, for Chemical and Culinary Purposes.

FILTRATION, generally, is the process of straining or filtering a liquid of any description; so as to detach from it such foreign particles as may be merely mixed with it, and require to be separated, and not those which it holds in solution: chiefly, for the purpose of promoting the clearness or purity of the fluid. The apparatus used for this intention, is usually denominated a filter, filtering machine, filtering bag, &c. These instruments are various, in form and quality, according to the design, the judgment, or the convenience, of the operator. The merely placing a sponge, or even stuffing a piece of tow, wool, or cotton, into the pipe of a funnel, will render clearer the liquid which flows through it, by preventing the passage of gross particles. A long linen, cotton, or flannel rag, &c. first wetted and squeezed, and then hung over the side of a vessel containing a fluid, so as for one end to remain immersed in the fluid to be filtered, and the other end to hang without the vessel lower than the fluid's surface, will act as a syphon, and carry over the clearer liquid. Cooks, confectioners, &c. where a sieve of the different descriptions is not sufficient, for domestic purposes, commonly use a long flannel or cotton bag, more or less wide at top, but always narrowing to a point, called a jelly bag; or some similar vehicle, with or without a frame like a sieve, to which it is occasionally fixed, or permanently fastened. These filtering or jelly bags, in

the culinary arts, are derived from the old chemical flannel filtering bag, known formerly by the name of Hippocrates' sleeve; this primitive physician having, it is supposed, originally applied that part of his garment in making the first filtering bag. Though cooks, confectioners, &c. and even apothecaries, however, may generally content themselves with the use of filtering bags only, philosophical chemists almost constantly prefer using the paper called cap, blotting, or filtering paper; to prevent the breaking of which tender substance, when any considerable quantity of fluid is wanted to be filtered, they stretch or sustain it on a linen cloth. None of these contrivances, however, can be considered as calculated to filter large quantities of turbid water for all the various purposes of domestic œconomy.

Mr. Peacock's Patent Machine for Purifying and Filtering the foulest Water.

THE utility of filtering machines, in the different processes of brewing, distillery, and dyeing, as well as that of making bread, and all other domestic arts, is sufficiently obvious. Filtering stones, both natural and artificial, have long been applied, by curious individuals, to some of these purposes: but the former are considered as liable to convey much of the light sand which composes them with the water; and the latter, in general, seem to have been too expensive, or too limited in their effects, for most private houses, and consequently for all extensive manufactories. The ingenious invention of Mr. Peacock, who probably knew nothing of the Turkish method which it so nearly resembles, when his plan of filtration by ascent was first promulged, seems to have been the result

of a meditative philanthropical and philosophical mind, contemplating the minute operations of nature; and diligently tracing not only the stream to its spring or source, but even the source itself to its origin, through every concealed channel of conveyance. Thus, discovering the method pursued by nature in the filtration of water, it became manifest that such waters as descend from hills, though passing through sands and rocks, are seldom seen in the highest state of purity; while those which, by ascension, ooze forth near the bottoms of mountains, are constantly most limpid and pure: it being evident that, when the water only descends, the finest foreign particles gradually penetrate through the pebbly or sandy strata; while, on the contrary, when the water rises up through a pebbly or sandy bottom, all such particles sink down, being prevented from ascending to the top with the water by their greater specific gravity, if not very violently forced. Thus, the lighter particles of fluids, in both cases, are found to remain in the upper strata of the earth or sand. On these principles, the filtering machine of Mr. Peacock has been contrived and composed with a combination of skill and simplicity, which is seldom witnessed. The turbid fluid is poured into a vessel, with layers of sifted gravel or small pebbles, in different gradations of size, at the bottom; and connected, somewhat like the Turkish filtering wells, with a similar vessel, with like strata or layers, in progressive degrees of fineness, through which the water, however foul, on its entrance into the first vessel, now rises clear and pure in this. Had Mr. Peacock, who is one of the first architects in the world, been a poor or a mercenary man, this in-

vention might have obtained him a large fortune; but, being neither one nor the other, though this gentleman secured his right by patent, which is now nearly if not quite expired, he was only solicitous of it's being adopted from philanthropic motives, and has probably lost more money than he has gained by the invention. When it's use becomes duly appreciated, some future manufacturer of Mr. Peacock's filtering machines may probably reap the advantage. A specimen of this machine is deposited in Guildhall, London; and, though capable of yielding a constant and pure stream of three hundred gallons in twenty-four hours, it does not occupy more room than a common large drip or filtering stone, with all it's accompanying apparatus: that nothing may be wanting to it's perfection, it is easily cleansed, though seldom necessary, in the short space of a single minute. Nothing, therefore, is easier, than for brewers, distillers, dyers, &c. who are so inclined, to have all their water filtered by means of Mr. Peacock's invention; which is capable of being extended to any magnitude, at an expence which cannot be the smallest object to the generality of persons concerned in those respective manufactories. This invention, could it be brought into general use, might be considered as a blessing to the nation. At sea, if the strata may be so fixed as not to be too much disturbed or deranged by the ship's motion, which seems very possible, the use of such a machine must be so great, that no vessel ought to sail without one. A little charcoal, from it's antiseptic quality, might perhaps be introduced with advantage among the strata of gravel. The want of filtered water, gives rise to more nephritic complaints than is imagined.

Admirable Pickled Beet Roots.

PARBOIL some of the finest red beet roots in water: then, cutting them into thick slices, put them into a saucepan, with some sliced horse-radish, onions, or shallots, bay-leaves, pounded ginger, beaten mace, white pepper, cloves, allspice, and salt; and boil the whole, in sufficient vinegar to cover it, for at least a quarter of an hour. Strain the liquor from the ingredients; put the slices into a jar; pour the strained liquor over them; and, if higher colour be wanted, add a little powdered cochineal when the pickle is quite cold, and keep it closely covered with bladder and leather. A little oil may be poured on the top of this pickle, which will assist the better to preserve it, without prejudice to the beet root; which is commonly served up with a mixture of oil, it's own liquor, and a small quantity of powdered loaf sugar, poured over it. Some also add mustard, but this is not by any means necessary; and, certainly, affords no improvement to the pleasing colour of this fine pickle.

Genuine Westphalia Hams.

WHATEVER may be said, through weakness or prejudice, it cannot, with truth, be denied, that the genuine Westphalia hams, made from the wild boar, have a richness and flavour which cannot be compleatly imparted to the flesh of the finest and fattest hogs. Many of these, however, are certainly imported and sold as if they were genuine; and, though excellent, from being cured in the same way, are no better than, and sometimes not nearly so good as, our best English hams might easily be, if managed in a similar way. Indeed, we are credibly informed, that it is no uncommon thing for

English dealers to smear their largest common native hams with soot, &c. to give them a black appearance, and sell them for Westphalia boar, or as they are frequently called by the vulgar, bear hams. The following, we are assured, by an intelligent traveller, is the true mode of curing the true Westphalia hams, whether made with the wild boar, or a fine common hog—Having covered the ham with dry salt for a day and night, take a quarter of a peck each of bay and the finest common salt, a pound each of saltpetre and moist sugar, a quarter of a pound each of sal prunella, and pounded juniper-berries, and an ounce of socho tied up in a rag. Boil all these ingredients well together; and, when the liquor is cold, put into it the ham, wiped clean from the salt and blood, and let it remain well covered by the brine, for nearly a month, turning it at least twice a week during that time. Then, wiping it with dry cloths, mix together some pounded pepper, salt, and bran, rub them first into the cavities and then all over the ham, and hang it on the side of a chimney where wood only is burnt. The time of fumigation, or drying by smoke, is commonly from three to six months, according to the size of the meat and the quantity of smoke by which it is affected.

Westphalia Bacon, Salted and Dried Tongues, Beef, &c.

ALL these articles, and most other salted provisions, may be cured in a superlative stile by means of the above pickle, with or without the socho. As for the juniper berries, they will be found to impart a flavour, particularly to tongues, more exquisite than can be imagined; a secret

known to some few families on the continent, but hitherto quite unknown in England. If a redder colour be wanted, either for hams, tongues, or bacon, Dutch beef, collared beef, &c. for all which it is excellent, when the Westphalia pickle is cold, as much red sanders wood may be added as will render it of the desired colour, even to the height and richness of claret wine. Tongues should be soaked six or eight hours in pump water, to take out their slime, and wiped clean, before they are put into this pickle, where they should remain a fortnight. Bacon, and beef, are to be kept in this pickle from nearly a fortnight to three weeks, or even longer, according as the thickness approaches that of a large ham. They are then to be dried gradually, with or without smoking. Small tongues, of course, will require much less time than those of the larger animals. In tongues, particularly large ones, some of the roots should be cut away, and an incision always be made in the under part, before they are salted.

Easy Substitute for the Smoke of Wood Fires, in drying Hams, Bacon, Tongues, Hung Beef, Bologna Sausages, &c.

WHERE wood fires are not commonly used, the smoky flavour may be acquired by occasionally burning beneath them a quantity of saw-dust, with or without a little straw. This, for small articles, will sometimes effectually dry them, as well as impregnate them with smoke, in a very few hours; when it does not, they may be dried near a common coal fire, over an oven, &c. and afterward again smoked with saw-dust. Large tongues, if smoked and dried very hard, should be soaked three hours, and boiled nearly five, to make them quite tender.

Best and readiest Method of making unadulterated English Wheaten Bread.

SIFT a peck of the finest wheat flour into a heap; and, making a small cavity in the centre, strain into it about a pint of good yeast, mixed with the same quantity of moderately warm water, and make it up of a light paste, with part of the flour. Cover up this dough; set it before the fire, for an hour, to prove or rise; and then mix the whole with at least two quarts of water in which a moderate quantity of salt has been dissolved, knead it till all the dough is of a good stiffness, and set it to prove for another hour. It must now be again well kneaded, and once more proved for an hour; when it will be ready to form into loaves, which may be either made in regular moulds, or formed by batching two pieces together, either of round or oblong forms. A quartern loaf will require about an hour and a half's baking, in a brisk oven. This common process is less understood than may by many be imagined; and the truth is, that some experience is necessary to make, and properly bake, a good loaf of bread. After all, it is not so white as bread made by the bakers: who, certainly, in defiance of the law, make use of alum, for the purpose of whitening their bread; and, it is to be feared, too often use this and other drugs, for a much worse purpose, that of disguising ingredients of a baser quality, if not even of a pernicious nature. If the above process be duly regarded, any person may soon make bread as well as the most experienced baker; but, by bad flour or yeast, not having patience to go regularly through the different stages of kneading and proving, using too much salt, or yeast, handling the dough heavily in making it up,

and baking the loaves too little or too much, the greater part of persons who attempt making their own bread, spoil it in one or other of these ways, five times out of six, so that it is either doughy, salt, bitter, or burnt black, and they again submit to purchase of the baker what he thinks fit to sell them for the best wheaten bread. In the metropolis, indeed, where flour is always sold at the same price as the bread, it would be insanity to think of making it, with any other view than that of escaping pernicious adulteration. Nor, indeed, is this any absolute remedy; as the millers and mealmen impose even on the bakers, by mixing flours of different descriptions, so that pure wheaten flour cannot always with certainty be purchased. Besides the mixture of inferior foreign wheat, rye, beans, &c. are supposed to be plentifully introduced at some mills; the proprietors of which have been observed to grow or purchase these last articles, but never to sell them. Where the baker is sufficiently cunning to escape these frauds, he has generally knavery enough himself to use similar deceptions, and not unfrequently to add a large proportion of potatoes too, before he makes up his fine white bread for the public. By such villainies, are rich and poor both plundered of their property, and perhaps have their health injured with the bleaching mineral acids of alum, vitriol, &c. to enrich classes of men who, like all purveyors of the various necessities of life, in well regulated states, should never be enabled to acquire wealth by any other possible mode, than some honourable preference obtained from superior delicacy and salubrity in the articles vended, and the extreme moderation of price at which they sell them. The wise, where it is any way

practicable, will endeavour to manufacture wholesome articles of some known quality for themselves; and, to aid such laudable pursuits, a vast fund of information may easily be gleaned from our numerous æconomical receipts.

Genuine Process of Malting Barley, &c. for Brewing.

MALT, in general, is the term used to describe barley which has undergone the process of malting; for the purpose, chiefly, of being converted into beer, ale, barley wine, vinegar, or spirits. But, by the process of malting, every species of grain, and many other substances, are or may be converted into malt; which, then, is to bear the specific name: as, wheat malt, oat malt, &c. In making malt, that of barley being alone now meant, the grain is first steeped in a very large cistern of soft water, till it swells, becomes somewhat tender, and tinges the water of a bright reddish brown colour; which, in warm weather, is frequently the case at the end of twenty-four hours. The water being then drawn off, and left to drain at least twelve hours, the barley is spread in a heap about two feet thick on part of the malting floor; where it naturally heats, and begins to grow, by first shooting out the radicle. At this critical period, the utmost care is to be taken, as the internal part soonest attains it's acquired growth, to shift the whole gradually, in the mean time, by changing continually their relative positions, till an equal degree of growth prevails. This must by no means exceed the putting forth all the five roots to the length of at least an inch; when, as the green blade or spire might soon be expected to spring forth, which would destroy the substance of the

malt, it's growth must be instantly checked, by throwing it with a shovel, and spreading it as thin as possible all over the floor, every three hours, till the grain be completely cooled, and the roots deadened. This accomplished, the malt is to be put up into large heaps; and left to malt, or heat and sweat, till it seems almost to burn or scald the hand when thrust into the middle of the heap, which is seldom in less time than thirty-six hours. The heaps are now to be repeatedly thrown thinly over the floor, for the grain to cool and dry; which, then, is to be taken to the kiln. At this stage of the business, it becomes necessary to decide on the character which the malt shall bear; in other words, whether it shall be what is called a pale or a high-dried malt. If pale, a gentle fire is to be made, and continued, taking care not to suffer the smallest appearance of smoke, so as gradually to dry and sufficiently bake the grain, without at all browning it; which will be effected, if spread only four inches thick on the kiln, and occasionally stirred with an iron rake, in about sixteen or eighteen hours: when the malt is required to be high-dried, a strong fire must be kindled and kept up, sufficient to dry and well brown it in four hours; during which time it must be often raked, to prevent it's being in the smallest degree burnt. Both the pale and high-dried malts, after being taken from the kiln, are alike to be stored in heaps, sacks, &c. till wanted to be ground, or broken, for sale or consumption. By this, or a similar process, any other English grain may be readily and effectually malted. Indian corn, however, and such larger substances, should be suffered to grow till not only all the roots, but even four inches of

the blade, make their appearance. In America, therefore, they strew the maize, or Indian corn, on the ground; slightly cover it with earth, which they water when necessary; and, on it's springing forth, usually in ten or twelve days, it is taken up, well washed and dried, and thus fitted for the kiln, &c. Malt being, in general, by no means the better for long keeping, after it is ground or cut in pieces by the mill, most great brewers purchase it unground; and, having a mill of their own, grind it only as it is wanted. Mills of different constructions are used for grinding malt, according to the notions of the respective parties as to the superiority of effect for the required purpose; a mill composed of two iron cylinders, however, which break the malt without cutting it's husk, so that the hot water instantly penetrates it's entire substance, and soon draws forth a rich tincture, with much less mashing than in the common way, is one of the simplest, and perhaps the very best, of all these new inventions, for general purposes. To judge of the quality of pale malt, a grain of it may be bitten asunder; and, if it tastes mellow and sweet, breaks soft, and is from end to end full of flour, it can scarcely fail to be good. The goodness of high-dried malt depends chiefly on it's scent, colour, and taste.

Art of Brewing in General, with a particular Description of one of the best common Methods.

BREWING is a general term, used chiefly to signify the art of preparing ale, or beer, from malt: this is effected by extracting all it's fermentable parts with the assistance of hot water, which is then called sweet wort; adding, to this sweet liquid

extract of malt, a proportion of the flowers called hops; extracting, in like manner, with the assistance of the hot wort, their bitter aromatic flavour for the purpose of meliorating and better preserving the liquid when fermented; and, finally, causing a perfect fermentation in the two united extracts of the malt and hops, before they grow quite cold, by means of what is denominated yeast, or barm: after the ceasing of which fermentation, the liquid thus prepared becomes what is usually called ale, when prepared from pale malt; and, when from high-dried malt, beer. The froth, or scum, which rises and foams in very considerable quantities, during the act of fermentation, is in fact the very article called yeast, or barm; by the use of which, however it might be originally obtained, this fermentation can alone be properly excited. These are the general principles which form an outline of the art of brewing; an art in which, notwithstanding it's apparent simplicity, as well as the circumstance of it's being continually practised, more or less, in so many countries, and in every age, from periods of the most remote antiquity to the present hour, there is still much to learn. In the mean time, a sufficient knowledge of the art, to make excellent ale and beer, of numerous different descriptions, has certainly been acquired by the ingenuity of many individuals, assisted with local advantages, and favoured by judicious or fortunate combinations, in the natural ingredients or the process of preparing and using them; which have, in a great variety of instances, been preserved, and may chiefly be seen in the excellent receipts for brewing celebrated malt liquors of each description, as they are scattered throughout this com-

prehensive collection of useful knowledge. One of the best common methods of brewing good English ale and strong beer, with the second mash of each, which are indifferently named small or table beer, whether from strong beer or ale, is as follows—Having carefully examined the various brewing utensils, which must all be perfectly sweet and clean, fill the copper with the softest and clearest water to be procured; which, in the language of brewers, is always called liquor. As soon as it boils, it must be run or conveyed into the mash tub; and, immediately, the copper is again to be filled up, and left to boil. In the mean while, when the steam from the mash tub so far subsides as that the face appears reflected by the water, on looking into it, the temperature of it's heat is proper for the reception of the malt; a state which is hastened, when necessary, by adding a small quantity of cold water. Having ready a quarter or eight bushels of ground malt, pour gently from the sacks to the liquor in the mash tub, all but about a bushel of the malt; stirring it well the whole time, with one or more mashers or oars, and continuing so to do for at least half an hour. This being done, spread lightly over the surface the reserved bushel of malt, to prevent as much as possible the escape of the steam, which must also be immediately confined by a covering of empty sacks, &c. sustained with an oar placed across, or by some such expedient; and in this state it must be left for at least an hour. At the end of about that time, draw off a bowl or two of wort, and fill and return it till the liquid runs clear; when, if the quantity of wort appear to fall short, more water from the boiling copper is to be gradually conveyed to and run through

the mash tub, so as to make up somewhat more than a hogshead in the whole. When this is all drawn off into the under back or receiver, all the boiling water from the copper is to be run or conveyed into the mash tub, for the second mash, or table beer; and the copper being immediately filled with the first wort, must be made to boil as soon as possible. If the ale or beer be brewed for long keeping, a pound of the best and newest hops to each bushel of malt, but only a little more than half the quantity when wanted for early consumption, is to be used. A third part only of the hops should be, at first, boiled with the wort; another third part should be added, when it has boiled for about an hour; and, the remainder being thrown in near the expiration of the second hour, the fire must be almost instantaneously slackened or extinguished, and the wort passed through a sieve into the coolers. Being cooled with the utmost expedition, till it grows scarcely the warmth of new milk, it must be removed into the working vat; and, a quart of good yeast being put in a wooden bowl, it must be placed to float in the liquor, with a little of the wort from time to time added, till it works over, and excites a fermentation in the whole. In this state, it should be allowed to ferment or work two or three days, till the head begins to fall; when it should be tunned or barrelled off, and suffered to compleat it's fermentation in the vessel or vessels. Each cask is to be filled up as it flows over, and left full after ceasing to work; when it is to be bunged close, and have a loose peg kept for some days in the vent hole, till it ceases to hiss: that, also, is then to be tightly closed, and the ale or beer kept for use. In the mean time, the second mash of wort, which should

be the table beer, and may be as much in quantity as the first, is to undergo an exactly similar process; having the hops already used for the ale or beer boiled with it, instead of fresh: a little fresh hops, however, thrown in just at last, as directed for the ale or beer, greatly improves the flavour of the table drink. Some persons, indeed, consider the second mash as only an inferior description of ale or beer; and extract a third, for what they call their small beer. Others mix the two mashes together, and then do the same. Each, of course, adopting these and other modes, as to quantity and quality, according to their respective circumstances or inclinations.

Curious Turkish Method of Setting Broken Limbs.

IN the eastern parts of the Turkish empire, Mr. Eton informs us that he saw a method of bone-setting practised, which appears worthy the attention of European surgeons; though, in general, the Turks, who are very inexpert surgeons, will perform no operations, nor even suffer any European to amputate their limbs, notwithstanding loss of life be the certain consequence of such omission. Their art, indeed, is chiefly confined to healing; and, at most, extracting a ball and a splinter of a bone: they rely much on balsams, mummy, &c. and, as their habit of body is generally healthy, it must be confessed that nature often performs wonderful cures. Their method of setting bones, however, is really curious—The bones of the fractured limb, being carefully reduced to their proper stations, a case of plaister of Paris, or gypsum, which takes exactly the form of the limb, without any pressure, is spread

round it; and, in a few minutes, the mass becomes solid and strong. If it be a compound fracture, the wounded part out of which an exfoliated bone is to come may be left uncovered, without any injury to the strength of the plaister encasement. This substance, too, may be easily cut with a knife; and removed, or replaced, at pleasure. If, when the swelling subsides, the cavity should be too large for the limb, a hole or holes being left, liquid plaister of Paris may be poured in, so as perfectly to fill up the void and exactly fit the limb. A hole may be made at first, by placing an oiled cork or bit of wood against any part where it is required; and, when the plaister is set, it is to be removed. There is nothing in gypsum, this gentleman remarks, at all injurious, if it be free from lime: it will soon become very dry and light; and the limb may even be bathed with spirits, which will readily penetrate through the covering. Spirits, indeed, may be used instead of water; or mixed with it, or vinegar, at the first making of the plaister case. “I saw,” says Mr. Eton, “a case of a most terrible compound fracture of the leg and thigh, by the fall of a cannon, cured in this manner. The person was seated on the ground, and the plaister case extended from below his heel to the upper part of his thigh; whence a bandage, fastened into the plaister, went round his body. He reclined back when he slept, as he could not lie down. During the cure, where they saw matter or moisture appear through the plaister coating, they cut a hole with a knife, to dress the wound, or let out the matter more freely.” It seems probable, that this simple mode of covering fractured parts may sometimes be adopted with advantage, by scientific surgeons.

Successful Treatment of Frozen Limbs by the Russians.

To the successful treatment of frozen limbs, in Russia, not by the surgeons, but by the common people, Mr. Eton was an eye-witness in several cases, as well as to the failure of the usual mode of treating frozen parts by the most able surgeons of the army. After Ochakof was taken by the Russians, this gentleman received into his subterranean lodging as many prisoners as it would contain, all of whom were either wounded or had a limb frozen. Among them were two children, one about six and the other about fourteen years of age: the latter had one of her feet frozen to the ankle; the other, all the toes, and the sole of one of her feet. On the first day, they were not much observed; but, on the second, the parts appeared black. The French surgeon whom Prince Potemkin had sent for purposely from Paris, and who was a man of note, ordered them to be constantly bathed with warm camphorated spirits. The elder was removed to an hospital when the mortification began: the younger, Mr. Eton kept with him; and, as he removed into winter quarters, carried the child with him. The mortified parts separated; the bones of the toes came off; and, after a long time, the sores healed. The French surgeon had been desirous of immediately amputating both limbs of these children. In another subterranean room, not far from that of Mr. Eton, were several women, whose feet had been in like manner frozen; but, as no surgeon attended them, the Russian soldiers and waggoners undertook the cure. When they applied their remedy it was also the second day, and the parts

were perfectly black. This remedy was warm goose-grease; with which the mortified parts were well smeared, and the operation was often repeated. Their directions were, never to let the parts be dry, but always covered with grease. The consequence was, that by degrees the circulation extended lower down, the blackness decreased till the toes were merely discoloured, and at length circulation was completely restored to them. This is the general practice of the peasants throughout Russia; but, if a part is discovered to be frozen before the person comes into a warm room, the frost may be extracted by only plunging the part into cold water, or rubbing it with snow till the circulation returns.

Origin of making Coffee.

It is of little consequence, a celebrated French chemist remarks, from whom this article is translated, to ascertain the time when coffee was first discovered, or how they made it. So many writers have anticipated all he could say on that subject, that he is determined to pass it over in silence. He will only venture to assert that, when they first began to use it, they naturally made an infusion of the berries in the state they were gathered from the trees which produced them. In that way, coffee effected, without doubt, much good, but afforded very little pleasure to the mouth. By degrees, the agreeable encroached on the useful: they refined on the preparation; gave it a slight heat, probably from noticing the increase of odour, at some accidental burning of a berry; and, at length, increased the torrifaction to the present pitch of coffee roasting; so that we have nearly lost all

remembrance of the manner in which it was used by the original inventors. Many French physicians do not hesitate to advise, that it should be taken without roasting; contending that, if coffee is capable of producing the effects which have been ascribed to it, this specific virtue must peculiarly reside in the spirituous parts and volatile salts of the coffee. It is certain, that these parts almost wholly exhale, evaporate, and are dissipated, by the roasting; from whence they deduce this consequence, which appears sufficiently just, that the coffee, by that operation, is deprived of the principal part of it's specific virtues. Others maintain, that the salts and spirituous and oleaginous parts, are only developed and detached by the heat of the roasting, and thus rendered capable of producing their effects. Each of these opinions has it's respective partizans: those who consider coffee as an innocent refreshment, and who are desirous of taking it agreeably, are of the latter sentiment; those, on the contrary, who hear often of the virtues attributed to coffee, and wish to find it a remedy for some complaint, are not backward in adopting the former opinion. Those, therefore, who would make trial of this primitive method, may take half an ounce of clean and sound unroasted coffee berries, of a good odour, and throw them into eight or ten cups of water; set it on warm ashes; and, keeping it hot, without boiling, for an hour, it will be done. This dose, though small, is said sufficiently to produce all the medicinal effects of coffee: because, in this manner, it suffers no dissipation of it's spirits; the infusion delicately extracting the fixed and volatile salts, which unite with the oleaginous quality, and benignly pass in-

to the stomach, without communicating to the blood either acridity or roughness, not having yet acquired them by roasting. This preparation, assuredly, will not prove very exquisite in taste, though profitable for the health as well as unexpensive: for the same coffee may be used two or three times, on throwing in a little fresh each time; and, after all, it may be roasted and prepared in the common way.

Management of Coffee in France.

THOSE who wish to have excellent coffee, in France, roast it every day as it is used: they even say, that it should be roasted, ground, infused, and drank, in the space of two hours; and assert that, if these processes be longer in succeeding each other, the coffee loses much of that volatile spirit which constitutes all it's agreeable flavour. The quantity commonly used is an ounce to five cups of spring water, to produce four of good and clear coffee. In the mean time, it is usual to throw their coffee grounds into a vessel, boil them half an hour, and leave them to settle; this infusion so well serves for a third part of the coffee in powder, that in a coffee-pot of fourteen cups of pure spring water, which should have three ounces to be good, two ounces with this infusion will be of equal strength and goodness. The operation of boiling the grounds is performed, in large coffee-houses, five or six times every day. This is the common way of making coffee throughout France, where it is generally drank with sugar and cream; while, at different coffee-houses, and in particular families, vanilla, isinglass, and other ingredients, are also introduced, as they have lately been in England. The French, beside break-

fasting often on coffee, usually drink two cups about half an hour after dinner; to hasten digestion, or abate the fumes of wine and liqueurs when they have been taken to exceed the bounds of necessity.

French Modes of preparing Milk Coffee.

THERE are, in France, two methods of preparing milk coffee; of which, the best is this—Boil from eight to ten cups of new milk; as soon as it has boiled, throw in an ounce of coffee, boil it up three times without settling, take the coffee pot off the fire, add half a cupful of cold spring water, let it stand between seven and eight minutes, and then drink it. The second method is thus—Make an ounce of coffee, in the usual manner, with four or five cups of spring water; rain, river, or other soft water, being never used for making coffee in France, where any way avoidable: while the coffee is at rest, boil as much milk as is intended to be used; then pour into a cup the proportions of each most approved. Every person can thus diminish, or increase, at pleasure, the relative quantities of coffee or milk, according to their respective tastes: but, though this be most convenient, the former method is considered as the best; the coffee being esteemed in a greater degree nourishing, better united, more balsamic, and of superior flavour. Milk coffee particularly suits the dry and hot temperament of slender persons: it moistens, instead of drying; because the acrid salts of the coffee being softened, and their points sheathed by the butteraceous particles contained in the milk, glide with that vehicle, fortifying and even fattening the party.

Coffee Cream, and Coffee Jelly.

BOIL an ounce of coffee berries, twenty-

five coriander seeds, half a stick of cinnamon, a bit of Seville orange peel, and a little loaf sugar, in a pint of good cream, for nearly a quarter of an hour. In the mean time, having beat up the whites of four or five eggs, strain to them the warm liquid, put all over the fire, keep whisking it till it thickens, and then pour it into a dish, or separate cups or glasses, and serve it up cold with any favourite biscuits. Some prepare an agreeable coffee cream, by making a gill of very strong and clear coffee; and a pint of rich calf's foot jelly; which they mix together while both are hot, adding a pint of good cream with loaf or Lisbon sugar to suit the palate. As this will jelly, though it should not be stiff, it is as much entitled to be called coffee jelly as coffee cream.

Tea Cream.

THIS cream, which is also taken cold, commonly with ratafia biscuits, is prepared in a similar manner to the coffee cream: by boiling, in a pint of cream, the same quantity of coriander seeds, cinnamon, orange or lemon peel, and sugar; then, adding a gill and a half of strong gunpowder, hyson, or Pekoa tea, straining the liquid into the beaten whites of eggs; and, lastly, whisking it together over the fire till it sufficiently thickens. This, too, may be served up in cups or glasses.

Chocolate Cream.

BOIL an ounce of the best scraped chocolate in a pint of rich cream and a pint of good milk, with a quarter of a pound of loaf sugar. When milled quite smooth, take it off the fire; and, while it cools, whisk up the whites of six or eight eggs, pour it into glasses, take up the froth of

the eggs with a spoon, lay it on sieves, then put it in the glasses so as for some of it to rise above the cream, and thus serve it up.

Good and Cheap Staffordshire Syllabub.

THIS is a very pleasant as well as a very cheap method of making syllabub. Milk into a bowl, on a quart of cyder; mixed with a glass or two of good brandy, and some sugar and nutmeg: or, if a cow be not at hand, warm some good milk, and pour it, from a considerable height, through the spout of a tea-pot, into the bowl, the top of which may thus be almost equally well frothed. In summer, this is not a bad beverage, even without the brandy or spice; as it is often drank in many retired parts of the country, some of them within thirty miles of the metropolis.

Royal London Syllabub.

PUT a bottle of red port, a pint of Madeira, sherry, or fine old mountain, and half a pint of brandy, into a large bowl, with grated nutmeg and plenty of loaf sugar, then milk into it at least two quarts; and grate over it some more nutmeg. Good wine syllabub is commonly made, in London, with either red or white wine alone; it is, however, sometimes half and half. Red wine is chiefly preferred, on account of it's agreeable colour.

Devonshire Syllabub.

IN Devonshire, and the adjacent counties famous for clouted or scalded cream, their richest syllabubs are usually made in the following manner—Put a pint of red port and a pint of any white wine, in a large china bowl, with sugar to palate, and milk it nearly full; in about a quarter of an hour, cover it high with scalded cream, grate over it a nutmeg, scatter a little pound-

ed mace and cinnamon, and give it a rich sprinkling with those minute coloured comfits called nonpareils.

Rhubarb Tarts.

THE name of rhubarb, by which one of the commonest and most useful articles in the materia medica is known, excites a revolt in the organs of taste, from recollection of the extreme bitterness of that root, which it's being prefixed to the favourite word tart insufficiently struggles to prevent. This rhubarb, however, is not the root, neither is it bitter: on the contrary, it is a powerful and pleasing acid, admirably adapted for tarts; and, to strike at the root of prejudice, it is no part of the medicinal rhubarb plant, but a very different species of the same genus. The true or officinal palmated rhubarb, is the *rheum palmatum* of the Linnæan system; and, though it's culture has been introduced into Europe, it is a native of China and the East Indies: the *rheum rhaponticum*, or common rhubarb, has long been cultivated in English gardens, merely for the footstalks of the leaves, which are used in pies and tarts; though this also is an exotic, having been originally a native of Syria and of Thrace. The root of this species of rhubarb, too, has medicinal qualities: it even possesses greater astringency than the true palmated rhubarb; but it is so inferior as a purgative, that two or three drams, instead of fifteen or twenty grains, are requisite for a single dose of the powdered root. It is to be feared that, though this root is of a dusky colour and of a very porous and spongy texture, while the true is externally yellowish brown and internally a bright yellow streaked with red veins, it is often sold for the genuine palmated

rhubarb. The following is the method of making tarts with the edible part of this wholesome and agreeable plant—Cut the green stalks of common or garden rhubarb into small pieces about the size of young gooseberries; put them into a dish, squeeze over them the juice of a lemon or Seville orange, sweeten them well with a sufficient quantity of sifted loaf sugar, cover it with a good puff paste, and serve it up either plain or with cream, like a tart of green gooseberries. If it be wished rather to have the semblance of a codlin tart, the rhubarb stalks may be merely cut into lengths of about four inches; and, having the skins taken off, be slowly simmered in a saucepan, with sugar and water, for about an hour; and, when cold, be made into a tart like codlins.

Leason for Soups, Fricasseees, &c.

THE term leason, in the English culinary language, is corrupted from the French liaison; which signifies coherence, congruity, or the faculty of thickening ingredients and making them incorporate well together. It differs chiefly from a cullis, or coulis, which is also a uniter and thickener, in not requiring to be previously strained. This name of leason is in England generally confined to a composition for soups, fricasseees, &c. consisting of the yolk of an egg for every gill of cream, and a small proportion of salt, well beat up together. It may, however, be made more or less thick, and even admit the use of other ingredients, according to the taste of the party, without ceasing to be a leason.

Excellent Collared Eels.

THE largest and finest eels should be selected for collaring, each making a se-

parate piece or collar; and, being well cleansed, and either skinned or not, according to the preference of the party, each being carefully boned, and laid as flat as possible with the inside upward. A mixture of parsley, shallot, thyme, marjoram, and savoury, all chopped very small, with a very little finely beaten pepper, mace, cloves, nutmeg, allspice, mushroom powder, lemon peel, and salt, is to be plentifully rubbed in and strewed over the inside of the eel; after which it is to be tightly rolled up, and bound fast with tape. In the mean time, having boiled the heads, bones, &c. of the eels in salt and water, with a bit of lemon peel, a few bay leaves, and sufficient pepper, put the collars in the strained liquor, with the addition of some vinegar, and let them simmer in a stewpan over the fire till they are sufficiently done. Take the collars out, skim the fat off the liquor, and boil it down to a strong jelly; and either pour it on them when they are cold, after taking off the tape and trimming their ends, or wipe them dry, and serve them up with the chopped jelly round them. Some sprigs of parsley, lemon peel, or bunches of barberries, may be put on their tops, and slices of lemon placed round the dish, if they are served up whole; but, when sent to table only in slices, a garnish of parsley will be quite sufficient. In collaring eels for common family use, which are not only excellent but highly nourishing food, little more is necessary than plenty of parsley, a few sweet herbs, some pounded allspice, and common salt and pepper. On the other hand, some even put wine into the jelly; which they also clear with whites of eggs, and pass through a bag or tamis cloth. Collared eels, done either way, will keep for a considerable length

of time, and are therefore very convenient as well as delicious.

Fine Pickled Oysters.

THERE are many ways of pickling oysters, some of them very troublesome and expensive. The following is, perhaps, the best method ever yet published, and certainly as simple and cheap as any of them. Put the oysters into a stewpan, dust over the beards a little fine Lisbon sugar, pour in their own liquor well strained or filtered, and put them on a gentle fire for five minutes without suffering them to boil. Then pour off the liquor into another stewpan; and, adding to it double the quantity of good vinegar, with some ketchup, Cayenne pepper, lemon peel, and salt, boil the whole well together, for a quarter of an hour. In the mean time, having given the beards of the oysters another dusting of sugar, finely pounded with an equal quantity of salt, and placed them one by one carefully in a jar; when both are quite cold, pour the strained pickling liquor over them, and keep them closely from the air with bladder and leather. Some, on account of the general toughness of the beards, cut them off before they are deposited in the jar; but, when well managed as above directed, they will not have that ill quality. Pickled oysters should be served up placed in rows, on a dish garnished with thin slices of lemon.

Deville Almonds.

FRY a quarter of a pound of blanched sweet almonds, in about an ounce of fresh butter, till they appear of a good brown colour; then, draining them on a sieve, strew over them some salt and Cayenne pepper, and serve them up as hot as pos-

sible. A little finely beaten mace or nutmeg may be mixed with the pepper and salt.

Deville Biscuits.

SEA and other hard biscuits may be devilled in the same way; these, however, being first soaked a short time in cold water. If Cayenne pepper be thought too strong, powdered long pepper, or even white pepper, may be substituted. These high-seasoned articles, very aptly called devils, are chiefly introduced after convivial dinners, where there is a full determination to make all the company drink as much as possible.

Beautiful Pickled Barberries.

THIS fruit, on account of its beautiful appearance for garnish, is preserved, pickled, &c. in a variety of ways. It may be, and often is, so powerful is its natural acid, pickled in bunches, with strong salt and water only; which, however, should be timely changed, whenever it appears scummed over. This both tastes and looks well, and will keep a considerable time. Where persons are particularly curious, it is pickled in the following manner, which may be considered as the best—Boil some of the worst and single berries, in salt and water; then, straining off the juice, which must be of a good colour, add to every gill a quart of vinegar, with an ounce of salt, a quarter of a pound of loaf sugar, a quarter of an ounce of powdered and sifted ginger, and a little sliced horse-radish. In the mean time, put bunches of the finest barberries into the jar, and pour the strained pickle boiling hot over them. When it is quite cold, add sufficient bruised cochineal to heighten the colour, and tie the whole up close.

Pickled Bunches of Currants.

THE mode of pickling currants in bunches is exactly the same as this last manner of pickling barberries, only leaving out the ginger and horse-radish; or, rather, substituting for them a little cinnamon and a few cloves.

French Embrocation for the Rheumatism, Palsy, &c.

TAKE four ounces each of good fresh butter, and common hard soap, a quartern of brandy, and ten ounces of the white part only of leeks, torn or twisted off from the green, but not cut with a knife or washed. Put the butter into a pipkin, add the white of the leeks torn and broken small, set the pipkin in boiling water, stir the ingredients till they are well mixed and quite soft, and then put in the thinly scraped soap. When that also is well mixed, add the brandy by degrees, and continue stirring the whole till it becomes an ointment. With this embrocation, every part of the patient where the disease prevails is to be well rubbed before a good fire, morning and night, till the skin is compleatly saturated. This is considered, in most parts of France, as a never-failing remedy.

Excellent Carrot Soup.

IN a gallon of the liquor which has boiled a leg or other large piece of mutton or beef, put a couple of onions, with or without a sliced beet root, some pepper and salt, and a few beef bones. After stewing them together two or three hours, pour the strained soup on seven or eight large carrots nicely scraped and cut in thin slices; and boil it till the carrots are sufficiently soft for all the red part of them to be pulped

through a hair sieve, with the assistance of a couple of wooden spoons to force their way. The pulp is then to be boiled with the soup, till it is almost as thick as if it were made with peas; when, being seasoned with salt and Cayenne pepper, it is to be served up. This will not only be of a pleasing colour, but of a very agreeable taste, if properly made with plenty of good carrots. It is, in fact, an elegant soup, without being at all extravagant.

French Method of Baking a Shoulder of Mutton.

PUT into a baking dish two or three onions, a parsnip, a carrot or two, a clove of garlic, half a laurel leaf, and some leaves of basil, all of them cut small, with about half a pint of broth or water, and a seasoning of salt and pepper: then, having larded the shoulder of mutton with fine streaky bacon, place it in the dish, and set it in an oven. When it is done, strain the sauce through a sieve, squeezing the vegetables forcibly to thicken it; skim off the fat; and, pouring the sauce over the shoulder of mutton, serve it up. This dish is sometimes dressed without being larded; in which case, more salt is used.

Different Ways of Dressing Calf's Chitterlings at Paris.

THOUGH the use of a calf's chitterlings, except as covers for large sausages, is scarcely known in England, they are in France regarded as a very delicate food, and dressed in a great variety of ways. The most common method is that of first parboiling them, after they have been well cleansed and left a whole night soaking in water; then boiling a handful of flour in water, and putting them into the pot with a bunch of

parsley and some scallions, sliced onions, carrot, and parsnip. When done, and drained, they are usually served up with a vinegar sauce. This, too, is the French common method of dressing a calf's head; which is served up either with vinegar sauce, sauce à la poivrade, sauce à la ravigote, or sauce à l'Italienne. Calf's chitterlings may also be served up with any of these sauces. They are often fried in the following manner—Cut them into small pieces, dip them in a thick batter, fry them of a good colour, and serve them up garnished with fried parsley. The batter in which they are to be fried is made with two handfuls of flour, a large tablespoonful of sweet oil, and some salt, mixed with a gill of white wine. Sometimes, after the chitterlings have been boiled, they are cut into little bits, boiled gently in sauces of the most approved flavour, well skimmed, and served up all together quite hot. These are among the best and least complicated methods of dressing them.

Calf's Chitterling Fritters.

THE French mode of making fritters of calf's chitterlings is as follows—Boil them in water, with parsley, scallions, two cloves of garlic, thyme, basil, a laurel leaf, and three cloves. When they are done, drain them, take off the fat, and cut them into small bits: then mix a little batter with two spoonfuls of vinegar, some scallions, parsley, and shallots, all shred fine, add a seasoning of salt and pepper, make it lukewarm, and let the chitterlings steep in it for about an hour. Afterward take them out, with as much as possible of the sweet herb mixture adhering; and, when they are cold, wet them with a beaten-up egg, grate

bread over them, and fry them of a good colour.

Sauce à la Ravigote.

PUT a gill of good broth or soup into a stewpan, with half a spoonful of vinegar, a little salt and whole pepper, and a bit of butter about the size of a walnut mixed with flour; then, having scalded some tarragon, chervil, pimpernel, and garden cresses, for a minute, in boiling water, squeeze them well, mince them very small, put them into the sauce, thicken it over the fire, and serve it up with any dish that may be thought proper. Ravigote, in French, signifies to enliven or revive; so that it's intention may be usually judged by the name it bears.

Sauce à la Poivrade.

PUT into a stewpan a piece of butter about the size of an egg, with two or three sliced onions, carrots, and parsnips, a clove of garlic, two shallots, two cloves, a laurel leaf, and some thyme and basil; let the whole be placed over the fire till it begins to brown, and then put in a good pinch of flour mingled with a glass of red wine, about as much water, and a spoonful of vinegar. When it has boiled half an hour, skim it, and pass it through a sieve; season well with Cayenne or long pepper, and salt; and serve it up with whatever it may seem to suit. Poivrade, literally, is a sauce composed of pepper and vinegar; but it more particularly implies being well peppered or highly seasoned.

Sauce à l'Italienne.

PUT two large spoonfuls of sweet oil into a stewpan, some mushrooms cut small,

a bunch of parsley, some scallions, half a laurel leaf, a clove of garlic, and two cloves. Put the whole on the fire, and add a pinch of flour mingled with white wine, a little broth or cullis, salt, and whole pepper; let them boil half an hour, skim off the fat, take out the herbs, &c. and serve it up. If too thin, put in a little flour, and a spoonful or two of juice of onions. This is a French sauce after the Italian manner, as the name expresses. The Italians, indeed, are quite as famous for numerous sauces as the French themselves.

*Genuine Manner of Preserving the delicious
Dried Pears of Rheims.*

By this admirable method, the richest and most perishable pears may be preserved for as long a time as those which in their natural state are called the best keepers, but which are commonly hard and austere. Though our pears, in general, certainly do not equal those of France, we have some which are truly excellent; and if the best were preserved in the following manner, they might fall very little short, perhaps, even of the famous dried pears of Rheims itself, and would keep any length of time. Peel the pears, cut the stalks short, throw them into cold water, and boil them till they feel soft to the finger; then take them out with a skimmer, and put them again into cold water. When they have been taken out and drained, to half a hundred of pears, put a pound of loaf sugar dissolved in two quarts of water, and let them soak a couple of hours. Then place them on wires, with their stalks upward; and keep them all night in an oven after the bread has been drawn, or a similar state of moderate heat. Next

day, again soak the pears in the sugar and water, and a second night keep them in the oven. This process must be repeated four times; taking care to let them remain in the oven, the last time, till they are perfectly dried: when, being kept in a sufficiently dry place, they will remain good for several years.

French Peasant's Pot.

TAKE a slice of beef, and another of bacon, and cut them into the smallest and thinnest slices; shred some parsley, and scallions or leeks, very fine, add a leaf of laurel, and powder a few corns of pepper and allspice. Put a layer of beef, and another of bacon, alternately, in an earthen pot, or large pipkin, with a little of the mixture strewed over each; and, on the top, pour a spoonful of brandy and half a pint of water. Let it stew over a slow fire, like alamode beef; and, when done, serve it up, either with the fat skimmed off or not, in the same pot or pipkin. Another dish, called the peasant's pot à la couine—that is, with bacon or pork rinds—is made, exactly in the same manner; substituting pieces of rind only for the slices of bacon. The peasant's pot, thus prepared, finds it's way to many citizens tables in Paris.

Spanish or Portugal Onion Sauce.

THESE excellent large and mild onions make admirable sauce; as well as being a most delicious food when roasted, and eaten only with pepper, salt, and butter. The following is one of the best methods of preparing them for sauce—After roasting them till they are somewhat more than half done, peel them, and add some good thickened gravy or cullis; season them

with salt and Cayenne pepper; and, adding a glass of red port, a small quantity of powdered loaf sugar, and the juice of half a lemon for four large onions, boil them till tender, mash them up with a little butter, and send them to table as sauce for whatever dish may be thought proper. These onions are not only very delicious, but they are particularly salubrious and nourishing.

Milk Soups, as made at Paris.

BOIL a quart of milk with a very little salt, and an ounce of loaf sugar. Cut some slices of French bread, and place them at the bottom of the dish in which the soup is intended to be served up; pour a little of the milk over, just to moisten the bread; and keep it hot, on warm ashes, without permitting it to boil. Having now covered it closely, when it is nearly wanted, beat up five yolks of eggs in the rest of the milk, put it on the fire, keep continually stirring it; and, as soon as the milk begins thickening, instantly take it off the fire, or it will immediately curdle. If a superior milk soup be required, boil in three pints of milk a little fresh lemon peel, a pinch of coriander seeds, a bit of cinnamon, and very little salt, with about three ounces of sugar. Let it boil till the quantity be nearly half reduced; then strain it through a sieve; and finish, by mixing up the eggs in a similar manner, and pouring the hot soup on the slices of French bread.

Genuine Stilton Cheese.

THIS rich cheese, which is sometimes distinguished by the name of English parmesan, originated at Stilton, in the county of Huntingdon, as parmesan did in the dutchy of Parma: though Lodi, in the Milanese, is the chief spot where genuine

parmesan cheese is actually made; and Melton Mowbray, in Leicestershire, that of Stilton. The art of making this cheese was long preserved as a great secret, but the following account may be relied on as the genuine method—Put the night's cream to the morning's new milk, with the rennet. When the curd is come, it must not be broken, as is usually done with other cheese; but taken out all at once, with what is called a scil-dish, and placed in a sieve to drain gradually: and, as it keeps draining, it is to be pressed by similar slow degrees, till it becomes at once firm and dry. It is now to be put in a wooden hoop or circular box made exactly to fit it; being so extremely rich, that it would otherwise separate. After being taken out of the hoop or box, the cheese is to be bound firmly round with a cloth, which must be daily changed for a clean one, till the cheese becomes firm enough to support itself. It will thus gradually be tightened and rendered more firm, and is also to be regularly wiped at top and bottom, and turned, every day: even after the cloth ceases to be necessary for the preservation of it's form and consistency, it is to be turned, and rubbed all over with a brush, at least once a day, for two or three months; and, should the weather prove damp or moist, even twice a day. Stilton cheeses, owing to their richness and thickness, as they stand very high, though of a circumference not larger than the crown of a man's hat, certainly require a great deal of care and attention; and hence it chiefly is, that they are so little and so ill imitated. They seldom weigh more than sixteen or eighteen pounds, and are still seldomer so small as only eight. By properly attending to these instructions, this incomparable

cheese may be made wherever there is rich milk and cream.

Grand Ptisan, or Diet Drink of Health and Longevity, by a celebrated French Physician who lived nearly a Hundred and Twenty Years.

THE famous inventor of this admirable prolonger of human existence, was Monsieur De Sainte Catharine; who, by taking it himself for a fortnight, three times a year, before winter, toward Easter, and during the greatest heats of summer, lived to the age of nearly a hundred and twenty years. This ptisan is pronounced useful to all sorts of persons: if they are ill, to cure them; if well, to preserve them in health. It is even good for infants; and, above all, excellent for old people. An infinitude of facts, attest it's wonderful effects. It is thus directed to be prepared—Take about a quart of the best sifted and well-washed oats, and a small handful of wild succory roots newly drawn out of the earth; boil them gently in six quarts of river water for three quarters of an hour, and then add half an ounce of crystal mineral, and three or four spoonfuls of the best honey, or a quarter of a pound of it in weight. Let the whole now boil half an hour longer; then strain it through linen, put the liquid in an earthen vessel, and leave it covered to cool. For persons of a bilious habit, only half the quantity of honey should be used, as the sweetness has a tendency to increase the bile. Two good glasses of this ptisan, should be drank every morning fasting, without eating any thing for some hours; and the same quantity three hours after dinner. This course must be continued for fourteen days, without bleeding or confinement, or taking broth, new-laid eggs,

or any other particular diet, but in all respects living as usual. The weak and infirm need only take a single glass, and they will not fail to feel the good effect. It is natural that persons who are too gross and costive, should commence with some previous purgative; after which this remedy will prove more efficacious. The ptisan is easy to take, and pleasant in it's operations; not occasioning any griping pains or other disagreeable sensation: at the same time, it perfectly cleanses the reins, is very diuretic; greatly promotes expectoration; purges the brain; cleanses the lungs, the liver, and the spleen; expels putrid and malignant humours, all pain from the head, gravel, and even stone when newly formed; cures tertian and quartan agues, however inveterate; all colics, and pleurisies; the itch, blotches, and other foul eruptions; and, in short, every kind of heaviness, lassitude, and general debility. It rouzes the senses, clears the sight, excites appetite, and gives rest and sleep. It refreshes, feeds, and conveys perfect health; and even seems still sensibly operating, and doing good, for a month or two after it has been taken. It is, beside all this, very nourishing. Instead of weakening, as is the case with the greater part of other remedies, it absolutely strengthens: and, during the dog-days, and greatest heats of summer, when medicines in general are subject to become dangerous, and even fatal, this is in fact more salutary than at any other season. It might, indeed, be taken every day, without doing the smallest injury; the party taking care, during intensely cold weather, to keep constantly warm. To attain long life, it will perhaps be sufficient to take it for a fortnight once or twice in the year; if once only, during the great heats, as the best season for it's.

use. This panegyric, however great, is translated almost verbatim from a most respectable French author. It is, undoubtedly, an excellent medicine.

Delicate Cream Cheese.

TAKE to every quart of new milk a gill of cream, make the mixture slightly warm, and put into it as little rennet as may be necessary just to turn it. The curd being come, to use the language of the dairy, lay a cloth on the vat or mould, which may be the bottom of a sieve, but should be the exact size of the intended cheese; then, cutting out the curd with a skimming dish, fill up the mould, turn the cloth over it, and leave it to drain. As the curd drains and settles, keep filling in more with a gentle pressure, till all the whey is out, and there is sufficient substance for the cheese. It must be then turned into a dry cloth, and pressed with a moderate weight, not exceeding two pounds. At night, it is to be turned into a clean cloth; and, the next morning, very slightly sprinkled with fine salt: after which, if sufficiently dry, it may be laid on a bed of fresh nettle, strawberry, or ash leaves; covered over with more; and, being shifted and turned twice a day, having the leaves occasionally renewed, will in less than a fortnight be sufficiently ripened for eating. If expedition be desirable, the maturity of the cheese may be considerably hastened by keeping it in a warm place, between two pewter dishes, and giving it a fresh bed and covering of leaves every day.

Fine Cowslip Wine.

BOIL twelve pounds of loaf sugar, with the juice of six Seville oranges and the whites of three or four eggs well beaten, in

six gallons of water, for half an hour, carefully scumming it all the time. In the meanwhile, put a peck of the finest and freshest picked cowslip flowers into a tub, with the rinds of two of the oranges; and, pouring on them the boiling syrup, stir the whole up, and leave it well covered to infuse. On it's getting nearly cool, spread a thin toast of bread all over with good yeast, and put it into the tub, to excite a fermentation. After it has worked two or three days, strain it off; having first squeezed the cowslips in a coarse cloth, to press out all the juice. Having tunned it up, keep the bung loose for a few days: and, on finding the wine has ceased to work, which is always known by it's ceasing to hiss, drive the bung tight; let the liquor remain undisturbed for about three months; and then bottle it off, either for present or future use. If, on tunning the wine, about a quarter of a pint of brandy be put in for every gallon, with a quarter of a gill of syrup of citrons, lemons, or clove gilliflowers, it will make a very fine addition to it's strength and flavour.

Celebrated Crème de la Badiane, or Anniseed of China.

THIS famous liqueur, so greatly esteemed in most parts of Europe, is scarcely known in England. Even the article of which it is composed, and which the French generally call badiane, or anise de la Chine, is here rarely to be met with. It is, however, a native of Siberia, the Philippine Islands, the East Indies, &c. as well as of China. The seeds, which are sometimes called, in France, seeds of zingi as well as of badiane, are flat, reddish, of a sweet sugary taste, and a powerful anniseed scent; and, being contained in a reddish

and hard shell or husk, which has the regular form of a star, it is then generally denominated anis étoilé, or starred anise. Star anniseed is, we believe, the only appellation which it has hitherto received in England; and, not being named in dispensatories, or even known by the generality of druggists, it is by no means easy to be at present purchased. The natives of the oriental countries put these seeds in their sherbet and their tea, with a root which the French call nisi, to render those liquors more agreeable; infusing half an ounce of tea, two drams of nisi root, and one dram of these seeds, in half a pint of boiling water. The article which has given rise to these observations, is in all respects superior to common anniseed; not only by the delicacy of it's flavour, but by it's more perfect and powerful virtues; it is a great carminative, expels wind, fortifies the stomach, invigorates the heart, and relieves shortness of breath. These qualities, it is true, are in some degree possessed by common anniseed; but, in the following liqueur, as made at Paris, they are all incomparably greater, independent of it's very surpassing delicacy of flavour—Infuse six ounces of pulverized badiane, or star anniseed, for a fortnight, in nine quarts of brandy, and then distil it with a moderate heat. If, in this first operation, the spirit should seem insufficiently impregnated with the flavour of the seeds, cohobate it after six quarts, and draw off only five in the second distillation: then mix it with a syrup composed of five pounds of sugar, and five quarts of water; clarified with whites of eggs, and properly filtered. This is the general method of preparing badiane in the best manner, but it is frequently made merely by infusion.

Curious and Simple Manner of Keeping Apricots, Peaches, Nectarines, Plums, &c. and even Figs, fresh all the Year.

FOR this small but excellent article, we are indebted to no less a person than the celebrated Monsieur Lemery, one of the first chemists France ever produced—Beat well up together equal quantities of honey and common water, pour it into an earthen vessel, put in the fruits all freshly gathered, and cover them up quite close. When any of the fruit is taken out, wash it in cold water, and it is fit for immediate use.

Genuine Windsor Soap.

TO make this famous soap for washing the hands, shaving, &c. nothing more is necessary, than to slice the best white soap as thin as possible, melt it in a stewpan over a slow fire, scent it well with oil of carraway, and then pour it into a frame or mould made for that purpose, or a small drawer, adapted in size and form to the quantity. When it has stood three or four days in a dry situation, cut it into square pieces, and it is ready for use. By this simple mode, substituting any more favourite scent for that of carraway, all persons may suit themselves with a good perfumed soap at the most trifling expence. Shaving boxes may be at once filled with the melted soap, instead of a mould.

Best Method of making Hartshorn Jelly.

BOIL a quarter of a pound of hartshorn shavings in three pints of water, over a moderate fire; till, on taking a little of it out to cool, it hangs on the spoon as a jelly. Then take it off, strain it while hot, into a saucepan, with half a pint of old hock, and a quarter of a pound of powdered

loaf sugar; and, beating up the whites of two or three eggs to a froth, put it into the jelly, stir the whole well together, and pour it a little from one vessel to another that it may the more perfectly unite. Let it now boil two or three minutes, and then put in the juice of one large lemon or two small ones; and, boiling it up a minute or two longer, when it will be finely curdled and of a pure white in colour, place a good swanskin jelly bag over a pan or bason, and run it through three or four times, till it looks as clear as crystal. Put a clean china bason now beneath the bag; and, having clean jelly glasses ready, half fill them from the bason as the jelly once more runs through: then throw some thin rind of lemon, and a little Seville orange peel, into the bason; and, when the jelly has all passed through, fill up the rest of the glasses, and the jelly will look of a fine amber colour. This is considered as the best method, when required to be peculiarly clear and delicate: but it may be done by merely boiling the rinds of a lemon and a China orange, at first, with the harts-horn shavings and water; adding the juice of both lemon and orange, when the strained liquor is cold; then boiling the whole up with a quarter of a pound of sugar, and the frothed whites of eggs, without stirring; and straining it through a jelly bag into a pan or bason, from which the glasses are at once filled with a spoon.

Pickled Samphire.

SAMPHIRE, the *erithmum maritimum* of the Linnæan system, and sometimes called rock or sea samphire, is a perennial plant which grows on the British coasts, among gravel and rocks, and flowers in the month of August. Dr. Withering says, that sheep

and cows devour it with avidity, and have been observed to fatten exceedingly by feeding on it. For culinary purposes, it is much esteemed as a wholesome as well as an agreeable pickle; for which purpose, it is generally considered to be at the height of it's goodness in the month of May. The following method of pickling samphire in the best manner is chiefly adopted—Soak some of the freshest and clearest green samphire in salt and water, for two days: then take it out; and boil it, well covered up, in plenty of vinegar, over a slow fire, till it be just green and crisp; not soft or tender, by which it would be spoiled. Then put it up in a jar, and keep it tied down, well covered with bladder and leather. Some prefer this, which is the old Dover receipt—To a gallon of vinegar and two quarts of water, take two large handfuls of salt; and, having picked and washed the samphire intended for pickling, put it into this liquid, paste up the vessel which contains the whole, and set it over a moderate fire, without boiling, for half an hour only. Let it not be opened, till quite cold; and then put it into a jar with the same liquor, and fresh vinegar, water, and salt, to be kept for use. The most common mode is, to put it in a very strong brine of salt and water, or sea-water only, which will keep it good all the year; and throwing it into vinegar, as wanted, a little before sending it to table. Though samphire be generally thought best for pickling in May, it is also reckoned very good about Michaelmas.

Genuine West India Method of Dressing a Turtle.

THIS fine amphibious animal, the *testudo Midas* of Linnæus, and called in England the common or giant turtle, which is a na-

tive of the West Indies and South America, is said sometimes to attain the enormous size of three yards in length, and two in breadth, weighing from five to eight hundred pounds. The female digs holes in the sand, where she annually deposits more than a thousand eggs; on which she broods during the night, though the young are chiefly hatched by the sun. Many of these eggs, however, become a prey to ravenous birds, &c. Turtles are commonly taken, while on land, by turning them on their backs; or, when in the water, pursuing them in boats, and killing them with a sort of spear similar to what is employed for harpooning whales. They are thus hunted, in both their elements, chiefly for the sake of their highly esteemed flesh; which, certainly, constitutes one of the richest and most delicious foods in nature. The following is the regular way of dressing a turtle in the West India islands—Take the turtle out of the water, the night before it is meant to be dressed, and leave it on its back; next morning, cut off its head, and hang it up by the hind fins for all the blood to drain out. This being accomplished, cut out the callipee, or belly, quite round, with as much of the meat to it as possible, and raise it up; it must then be thrown into spring water and salt. The bowels and lungs being now cut away, and the latter washed very clean from the blood, the former, with the maw, being slit open, and likewise compleatly cleansed, are to be boiled till tender in a large pot of water. Then take off the inside skin, and cut it in pieces of two or three inches long. In the mean while, having prepared a good veal broth, or stock, by stewing a very large knuckle of veal in three gallons of water, with turnips, onions, carrots, celery, and

two or three bundles of sweet herbs, till half the liquid is wasted, carefully scumming all the time, and strained it off, put the fins in a stewpan, and cover them with some of this veal stock: adding an onion, and sweet herbs of all sorts, the whole chopped fine; with half a quarter of an ounce each of beaten mace and cloves, and half a pounded or grated nutmeg. When these have gently stewed till tender, they are to be taken out; and, a pint of Madeira wine being poured into the liquid, it is to continue simmering for a quarter of an hour. The whites of six eggs being now beaten up with the juice of two lemons, the liquor is to be added; and the whole boiled up, run through a flannel bag, and again made hot: when the fins, having been washed very clean, are to be once more put in. A bit of butter being melted at the bottom of a stewpan, the white meat, or callipee, is to be gently dressed till nearly tender. The lungs and heart are to be covered with veal stock, additional onion, herbs, and spice; these, as well as the fins, are to be stewed till tender. Take out the lungs, strain the liquor off, thicken it, and put in a bottle of Madeira, with a high seasoning of salt and Cayenne pepper. Put in the lungs and white meat, and stew them up gently for a quarter of an hour. Make some forcemeat balls of the white meat of the turtle, instead of veal, as for Scotch collops. If the turtle has any eggs, scald them: if not, take twelve large yolks of eggs, made into egg balls. Have the callipash, or deep shell, done round the edges with paste; season it, of the inside, with Cayenne pepper, salt, and a little Madeira wine; bake it half an hour; and then put in the lungs, with the white meat, forcemeat, and eggs, and bake it another half

hour. Take the bones, and three quarts of the veal broth, with an onion, a bundle of sweet herbs, and two blades of beaten mace; stew it an hour, strain it through a sieve, thicken it with flour and butter, add half a pint of Madeira, stew it half an hour, and season it to palate with salt and Cayenne pepper: this is the true turtle-soup. Put a knife between the meat and shell of the callipee, and fill it full of force-meat; season it all over with salt and Cayenne pepper, sweet herbs, a shallot chopped fine, and add a little Madeira; put a paste round the edge, and bake it an hour and a half. Take the entrails and maw, put them in a stewpan with a little veal broth or stock, a bundle of sweet herbs, and two blades of finely beaten mace; thicken with a little butter rolled in flour; stew them gently, for half an hour; season with Cayenne pepper and salt, beat up a leason with the yolks of two eggs and half a pint of cream; put it in, and keep stirring it one way till it boils up. The turtle being thus compleatly dressed, is to be sent to table in the following manner—At the top, the callipee, or belly; in the middle, the soup; on the two sides of the soup, the fricassee and the fins; and, at the bottom, the callipash, or delicate green fat. The fins, if put by in the liquor, are esteemed excellent eating when cold. Though this process may appear somewhat tedious and even complicated, it is to be considered that it includes the entire preparation of all the various parts of a large animal; of one, too, on which, from it's very superior nature, extraordinary attentions are thought to be not unworthily bestowed. The above is the general method of dressing turtles in the West Indies; where, certainly, there is the most experience.

Capital English Method of Dressing a Turtle.

THOUGH turtles are, in England, almost confined to grand public dinners, and consequently seldom wanted to be dressed in private families, instances are known to have sometimes occurred, where persons receiving turtles, as presents, from friends abroad, have been constrained to sell them to tavern-keepers for whatever trifle they might think proper to give, rather than incur the extravagant charge required by professional cooks, and being uninformed how to dress a turtle themselves. Indeed, there are no vast number, even of professional cooks, who will not derive additional knowledge from a perusal of the following instructions for dressing and serving up, in a most capital stile, this grand object of culinary art; called, sometimes, by cooks, though not very classically, the king of fish! The flesh of this amphibious animal, for we can scarcely venture decidedly to denominate it a fish, is very deservedly esteemed; particularly the belly, or under part, which is of a delicate white colour resembling veal, and called the callipee: except, indeed, by the genuine amateur of epicurism; to whom the delicious green fat, or callipash, is still dearer than even the callipee. To dress, in the best manner, a turtle of from about sixty to seventy pounds weight, the size in which they are most generally sent as presents to England, these familiar instructions will be found to suffice—Either hang up the turtle by the hind fins over night, and cut off it's head, as directed by the West India method, and which is probably the best; or, put a weight on the back of the animal sufficient to make it extend itself, and immediately cut off the head and fins. In the former

case, the animal having bled freely, and being now quite dead, and deprived only of it's head, cut the belly shell clean off, sever the fins at the joints, take away the whole of the white meat, and put it into spring water. Draw, cleanse, and wash, all the entrails; scald the fins, the head, and the belly shell; and saw the shell all round about two inches deep, scald it, and cut it in pieces: put the shell, with the fins and head, into a pot; covering them with veal broth or stock, and adding shallots, thyme, savory, marjoram, parsley, a small quantity of basil, a quarter of an ounce each of cloves and mace, and a nutmeg; the herbs all chopped or minced, and the spices pounded, very fine. After stewing them till tender, take out the meat, and strain the liquor through a sieve. Cut the fins in two or three pieces; take all the brawn, as this meat is called, from the bones, and cut it in pieces of about two inches square; and, if there be real green fat, cut that also in pieces. Melt some butter at the bottom of a stewpan, put in the white meat, and simmer it gently over a slow fire till three parts done: then take it out of the liquor, and cut it in pieces about the bigness of a goose's egg. In the mean time, cover the bowels, lungs, heart, &c. with veal stock or broth, adding herbs and spices as before, and stew them till tender. The liver must be boiled always by itself; being often bitter, notwithstanding every precaution, and not tending to improve the colour of the other entrails, which should be kept as white as possible. The entrails being all done, taken up, and cut in pieces, strain off the liquor through a sieve. Melt a pound of butter in a large stewpan, big enough to hold all the meat, gradually stirring in half a pound of flour, till they are

smoothly united; then put in the liquor, and keep stirring the whole till thoroughly incorporated. Should it prove at all lumpy, it must be passed through a sieve. In the different sorts of meats are to be introduced a great number of forcemeat balls, as well as egg balls, and even the turtle's eggs, should there be any. To the whole must be added three pints of Madeira wine, a high seasoning of long and Cayenne peppers, with salt, and the juice of a couple of lemons. The deep shell should be baked, whether filled or not, at the same time; but, if not, the meat must be either browned in the oven or with a hot iron. The shell or shells being thus filled, the rest is to be served up in tureens. In filling up the shells and tureens, a little fat should always be placed at the bottom, the lean in the centre, and egg and forcemeat balls with part of the entrails on the top. Where, from the vast quantity of green fat, or for any other reason, a grand callipash is required to be separately served up, the large shell should have an ornamental raised crust covering, pasted round the sides as well as on the top, glazed with egg, and baked; in which it should be placed with the soup, egg balls, &c. like the meat in the tureens. A callipee, too, may be separately served up in a similar grand stile, by first scalding a few pounds of the under part, then taking out the shoulder, and well stuffing the cavity with it's own highly seasoned forcemeat; stewing it in good gravy or stock, with a pint of Madeira, the juice of a lemon, some sweet herbs, shallots, a clove of garlic, some spices, Cayenne pepper, and salt. When nearly done, put the meat into another stewpan, with some of the boiled entrails and egg balls; and, adding a little thickening of flour and but-

ter to the liquor, boil it up a little, strain it in, and stew the whole till the meat is tender and the liquor nearly reduced to a jelly. It may then be served up either in another shell, or a deep dish, ornamentally pasted round, covered, and baked, exactly in the same manner as the callipash. Indeed, some of the ablest cooks prefer a dish to the shell, for both callipash and callipee. Custom, however, leads the epicure to expect part of his principal treat in it's own shell; though, certainly, it is often badly baked.

Plain and Easy Method of Dressing a Turtle.

THOUGH the foregoing instructions contain the most grand and fashionable stile of dressing and serving up a turtle, the following old receipt, from a valuable manuscript collection, formerly belonging to the Countess Dowager of Shaftsbury, may serve to assist those who would wish to dress it well without any unnecessary parade, trouble, or expence—Put a weight of any sort on the back of the turtle, just enough to make it extend itself, and immediately cut off the head and fins. When it has bled freely, and is quite dead, scale it till the outside skin is all come off; and then, cutting the turtle open all-round where the upper and lower shells join, reserve the deep part, which is the uppermost, for baking the rest of the turtle as soon as it is properly prepared. In order to do this, first make a very savoury forcemeat, with scraped veal, anchovies, long or white pepper, mace, nutmeg, salt, small onions, parsley, sweet marjoram, yolks of eggs, and grated lemon peel. These respective ingredients are to be proportioned to the taste of the party, and the whole quantity must be regulated by the size of the turtle. Part

of the liver, lights or lungs, and bowels, of the turtle, when properly cleansed and scalded, are to be also nicely minced and incorporated among the above articles, in making the forcemeat, with as much good mountain wine as will render it palatable and help the gravy. Then stuff the flesh that cleaves to the deep shell with some of the forcemeat, and make the rest of it into long and round savoury balls, taking care that they are far more highly seasoned than forcemeat in general. Make a paste of flour and water, and put it over the shell, as well as to the hollow part which the throat of the animal occupied, to keep in the gravy while it is stewing in the oven; as it must do, for two hours or more, according to the size of the turtle. Before sending it to be baked, a little clear veal broth must be put in, the better to draw the gravy out of the turtle. All this being done, cut the soft part of the turtle's shell, with the flesh which belongs to it, into handsome pieces, and stew them over a clear charcoal fire, with some of the fins, liver, and bowels; and season them high, as before directed. When they are stewed quite tender, and the other part of the turtle is returned from the oven, mix them all together into the deep shell; and, garnishing the dish with the fins, hard yolks of eggs, forcemeat balls, and small patties made with some of the forcemeat, send it to table. If the liquor be not quite rich enough on coming from the oven, add sufficient Indian soy to suit the palate, just before serving it up. This receipt, with the best West Indian and English methods, will together enable any person, who possesses tolerable skill in cookery, to dress a turtle of any magnitude, either in the plainest or most capital stile.

Art of Painting, Spangling, Gilding, and Silvering Glass, to ornament Carriages, Apartments, Furniture, &c.

A PATENT for this curious invention was granted to Mr. John Kent Tarrant, of King Street, Bloomsbury Square, painter, in February 1778; whose exclusive privilege is, of course, long since expired. The specification states this gentleman's invention to consist in painting, spangling, gilding, and silvering glass, for ornamenting carriages, sedan chairs, buildings, furniture, musical instruments, or any other matters where such ornamenting shall be thought necessary, after the following manner: that is to say, the painting must be performed on the back of the crystal or glass, so as, when finished, to appear on the front; the colours being prepared in oil or varnish, as for other work. The parts of ornament which are gold must be first shadowed on the glass; and, when quite dry, the gold leaf must be laid on: silver ornaments must be done in the same manner. In spangling, the parts to be spangled must be left till last; and, being then shadowed, these parts must, on becoming quite dry, be varnished with glutinous copal varnish, and have the spangles strewed on while it continues wet. When the spangles are entirely dry, they must be two or three times varnished. If the spangling is to be white, silver spangles should be used; if yellow, gold spangles; if blue, glaze the parts to be spangled with fine Prussian blue, ground very finely in oil or varnish, and lay on silver spangles; if green, glaze the parts with transparent green; if crimson, use the best fine lake; if purple, use a mixture of Prussian blue and fine lake. To make the painting appear more raised, paint the ornaments, and leave the

ground of the crystal or glass quite clear; and put another plate of glass coloured behind the glass painted on, an inch or more distant, according to the size of the glass.

Easy Manner of always obtaining sufficient Supplies of Fresh Water at Sea.

WHEN we reflect how slow mankind have been in adopting universally some of the most useful discoveries, we cannot avoid heaving a sigh for the general imbecility of human nature. Notwithstanding all the distress that is well known to have been suffered at sea, for want of fresh water, not only in former ages, but even within a few years; it is certain that, at least as early as the reign of Queen Elizabeth, it was understood in England, that the simple distillation of sea water would be sufficiently fresh, wholesome, and nourishing. Till, however, Bougainville, the French circumnavigator, certified the utility of his countryman, Poissonnier's machine for distilling sea water, in 1763; and Lord Mulgrave, in 1773; did equal justice to Dr. Irving's method, first introduced into the British navy three years before that period; this easy mode of obtaining fresh water was scarcely ever resorted to, amid all the dreadful calamities from time to time occasioned by the want of it. We are by no means satisfied that, even at present, though Dr. Irving obtained a parliamentary reward for his new invention, as an unquestionably great public benefit, no ship ever goes to sea without the few proper articles for supplying themselves with abundance of fresh water in case of necessity. A great French chemist speaks of Dr. Irving, on this occasion, as having deceived the British parliament, by appropriating to himself the discovery of Poissonnier. Whether that

discovery "suggested any hints to Dr. Irving or not," it has been remarked by a judge of the first competence, the liberal and enlightened Bishop of Llandaff, "is best known to himself; but he has, unquestionably, added such improvements to that method, to say no more, as seem to have justly entitled him to the parliamentary reward of five thousand pounds which he has obtained. The French," adds the worthy prelate, "are as jealous of the glory of their nation, in arts as in arms; and the English, we trust, will never be their inferior in either." The patriotic and scientific bishop, who knew well what portion of merit belonged to Dr. Irving, has done him the honour to illustrate his method by a description of the process; which we shall take the liberty to transcribe, as affording a most compleat idea of the facility, as well as utility, of this seemingly simple invention—"In order that the reader may have a clear notion of Dr. Irving's method," says his lordship, "let us suppose a tea kettle to be made without a spout; and with a hole in the lid, in the place of the knob: then, the kettle being filled with sea water, the fresh vapour, which arises from the sea water as it boils, will issue out through the hole in the lid. Into that hole, fit the mouth of a tobacco pipe, letting the stem have a little inclination downwards; then will the vapour of fresh water take its course through the stem of the tube, and may be collected by fitting a proper vessel to its end. This would be an apt representation of Dr. Irving's contrivance. He has adapted a tin tube, of suitable dimensions, to the lid of the common kettle used for boiling the provisions on board a ship. The fresh vapour which arises from boiling sea water in the kettle passes through

this tube into a hogshead, which serves as a receiver: in order that the vapour may be readily condensed, the tube is kept cool, by being constantly wetted with a mop dipped in a tub of cold sea water." It appeared, from experiments made on board the *Arrogant*, at Spithead, in January 1771, that "eighty gallons of sea water did, in twenty-five minutes after being put into the *Arrogant's* copper, and a fire made, distil in the proportion of twenty-five gallons per hour, into fresh water, perfectly well tasted, and of less specific gravity than the best spring water in that neighbourhood;" and the officers who made this report to the lords of the Admiralty were of opinion, that five hundred gallons of fresh water might be distilled in twenty-four hours, with the same quantity of fuel in proportion to the time as is required in the ordinary business of the ship. Every ship's kettle is divided into two parts, by a partition in the middle; one of these parts only is in use when peas or oatmeal are dressed, but water is at the same time kept in the other to preserve its bottom. Dr. Irving has availed himself of this circumstance; and, by filling the spare part of the copper with sea water, and fitting on the lid and tube, he has shewn that sixty gallons of fresh water may be drawn off during the boiling of either of the above mentioned provisions, without the use of any additional fuel. He recommends, also, the preserving the water which may be distilled from the coppers in which peas, oatmeal, or pudding, are dressing; as both a salutary beverage for the scorbutic, and the most proper kind of water for boiling salt provisions. By a course of ingenious chemical experiments, which the Bishop of Llandaff, at the request of Lord Sand-

wich, then first lord of the Admiralty, made on some of the distilled sea water, it appeared that, though “the distilled sea water is not wholly free from saline particles, it probably contains them in so small a proportion as not to injure it’s salubrity in any sensible degree.” To this we shall only add, that we hope never to hear of any future sufferings at sea occasioned by want of fresh water, without a severe censure of those who shall have neglected to provide the proper and now well known means of at all times obtaining it. Few are unacquainted with the fact, that there is, in the world, a far greater extent of sea than there is of land: and “this immense mass of salt water,” observes the learned bishop to whom we are indebted for all that is of value in the present important article, “which surrounds the globe, is the great primary source from which all fresh water is derived. The vapour which is incessantly elevated from thence by the heat of the sun, the action of the wind, and other less obvious causes, consists, generally speaking, of fresh water; which, being discharged from the atmosphere in the form of dew, rain, hail, or snow, constitutes springs, rivers, and stagnant pools. The taste of sea water is, we know, not only salt but bitter; but the common salt, which occasions it’s saltness, and the Epsom salt, which occasions it’s bitterness, can neither of them be raised in vapour, in any sensible proportion, by the same gentle degree of heat with which water may be raised. In order, therefore, to obtain fresh water from sea water, we need only copy the process of nature, and distil sea water with a gentle heat.” Always leaving a fourth part at the bottom undistilled; which would, otherwise, spoil the whole.

Excellent Clary Wine.

BOIL nine pounds of loaf sugar in three gallons of water, carefully scumming it all the time; then pour it hot on a gallon of the tops of clary when in blossom, commonly called clary flowers, cover up the vessel so closely that no steam can escape, and let the infusion stand to cool. When it becomes only about the warmth of new milk, stir it well together; and, spreading a toast all over with good ale yeast, throw it into the liquid, and leave it to ferment. After it has worked about two days, put it into a barrel, with all the flowers of the clary; and, as soon as it ceases to hiss, stop it up, and let it remain for three months. At the end of that time, rack it off fine into another cask, adding a pint and a half of brandy; and, when it has thus remained closely stopped six weeks longer, it may be bottled or drank. This excellent wine has all the true vinous flavour of the grape; and, indeed, the best imitations of most foreign wines may be improved by having a portion of clary flowers in their composition. This is one of the chief secrets in making British wines truly resemble those of foreign countries.

Art of Dyeing or Staining Leather Gloves, to resemble the beautiful York Tan, Limerick Dye, &c.

THESE different pleasing hues of yellow brown or tan colour, are readily imparted to leather gloves by the following simple process—Steep saffron in boiling hot soft water for about twelve hours; then, having slightly sewed up the tops of the gloves, to prevent the dye from staining the insides, wet them over with a sponge or soft

brush dipped into the liquid. The quantity of saffron, as well as of water, will of course depend on how much dye may be wanted; and their relative proportions, on the depth of colour required. A common tea-cup will contain sufficient in quantity for a single pair of gloves.

Origin and Nature of Phosphorus.

By the the simple term phosphorus, is commonly understood that wonderful composition in chemistry more particularly denominated English phosphorus, from considering it as the invention of the Honourable Mr. Boyle; or Kunckel's phosphorus, as that of a German thus named. Phosphorus, however, in a general sense, seems to comprehend most substances which are capable of emitting light in the dark, without friction, collision, &c. at least, such substances as possess this property are said to be so far phosphoric: such as rotten wood, in particular; diamonds, after exposure to the sun or light; the Bologna stone; certain spars, posterior to calcination; glow-worms and fire-flies; putrid shell and other fish; broken lumps of refined sugar, &c. Most of these, and other articles which possess phosphoric properties, derive them, perhaps, from electricity, or some undiscovered property of light: but the chemical or common phosphorus, of which we are now more particularly treating, is a substance not only luminous in the dark, but also inflammable and burning; and, being the basis of a peculiar acid, is consequently to be considered as a species of sulphur. Chemistry has, in fact, scarcely ever afforded any thing so wonderful and astonishing as this curious substance. To see let-

ters, traced with phosphorus, become luminous in the dark; images, and even the bodies of men, blazing with light; and various other singular displays of the powers of this preparation; could not fail, on it's first discovery, to attract universal notice. It's origin appears to have been quite accidental: an alchemical operator of Hamburgh, named Brandt, in his experiments after the philosopher's stone, which he firmly believed was to be found in urine, is said to have been the original discoverer; by finding, in his receiver, after numerous experiments, and a violent distillation of urine, a small quantity of the shining matter since denominated phosphorus. This being shewn to Dr. Kunckel, though the process of obtaining it was concealed, as he knew that Brandt worked chiefly on urine, he immediately proceeded to do the same, and continued to operate on the subject for four years; till, at length, in 1679, during which time Brandt died, Kunckel accomplished his wish. Another claimant of this discovery, in the meanwhile, was a Dr. Kraaft: who, having been associated with Kunckel, in the endeavour to discover this secret, and thinking to make his own fortune by purchasing it of Brandt for himself only, actually did so; and first brought over a piece of phosphorus, in the same year as Kunckel had discovered it, for the purpose of shewing it to the King and Queen of England. Mr. Boyle having merely been informed that this phosphorus was produced from some matter belonging to the human body, immediately attempted, as Kunckel had already done, to find out the method of preparing it; and, in the following year, 1680, actually made a small quantity, which he deposited with the secretary of the Royal

Society. Mr. Boyle communicated his process for making phosphorus to a German chemist, Mr. Godfreid Hantkwitz, in London, who is said to have made it a very lucrative trade. A descendant of this celebrated chemist still keeps a laboratory of the first repute in Southampton Street, Covent Garden; where the date, 1680, appears at present over the door. Kraaft does not appear to have greatly profited by his alledged treachery to Kunckel; since the latter, with Mr. Hantkwitz, are said to have been the only persons who ever made phosphorus in any very considerable quantities. In ascertaining the respective claims to the discovery, Brandt stands, in our estimation, without a rival, though it is never called Brandt's phosphorus. It is evident, that his experience afforded both Kunckel and Boyle not only the data on which they acted, but the positive proof of a certain result; and this result was what neither of them, any more than himself, would ever otherwise have expected. Phosphorus is now made in a variety of ways, and of different substances and qualities; and the process of disengaging it from bones, by the easy and cheap method of Scheele, in a considerable degree superseded, for a long time, the distillation of it from urine. The latter, however, has since been so simplified and improved, by M. Giobert of Turin, as to surpass that of Scheele even in cheapness: to such a degree, indeed, has the latter carried his improvement, that phosphorus may be procured, with convenience and certainty, and without any offensive operation, in the course of a single day; or, where the quantity required is small, even in a few hours. The improvement of Giobert consists in pouring the solution

of lead, made in the nitrous acid, a little at a time, into a quantity of urine of any sort, fresh or putrid, till no more precipitate be afforded; as may be ascertained, in the usual way, by taking out and trying smaller portions. The whole mixture is to be diluted with an abundance of water sufficiently to rarefy the extractive matter: when, by straining through a cloth, the watery liquid must be separated from the precipitate; and the precipitate, being made into a paste with pulverized charcoal, and well dried in an iron or preferably a copper pot, is fit for immediate distillation. In undergoing that process, an oily alkaline fluid first comes over; and then, a small portion of empyreumatic oil, both which arise from the urine left in the interstices of the precipitate. When the oil ceases to come over, the receiver must be changed, and have one with water substituted, in the usual mode, the fire being at the same time raised; and generally, in about half an hour, the phosphorus will begin to appear. So that, in eight hours, an operation which produces from twelve to fourteen ounces of phosphorus, is easily compleated. One of the most familiar as well as successful methods of making phosphorus, is the following—Evaporate any quantity of fresh urine over a gentle fire, to a black and almost dry substance; with two pounds of which, mix four pounds of fine sand, and put the whole into a strong coated stone retort: then, having poured a quart or two of clear water into a large receiver, with a long neck, join it to the retort, and work in a naked fire. Let the heat be small for the two first hours; then increase it, gradually, to the utmost violence, and thus continue for three or four hours. There will, at the expiration of that time, pass

into the receiver a little phlegm and volatile salt; much black fetid oil; and, lastly, the matter of the phosphorus, in a sort of white clouds, either sticking to the sides of the receiver like a fine yellow skin, or fallen to the bottom in form of a minute sand. The fire is then to be put out; but the receiver must not be taken away before it be cold, lest the admission of air set the phosphorus on fire. To reduce these small grains into a single piece, put them into a little tin ingot mould, with some water; heat the ingot, to make the grains melt together; and, then, add cold water, till the matter be congealed into one solid stick like bees-wax. The phosphorus being thus made, and combined into a solid form, cut it into small pieces fit to enter the mouth of a phial; and preserve it, by keeping it in water closely stopped. Without being covered with water, it would gradually consume; and, if left uncovered, turn black on it's surface, and soon spoil. If boiled two or three times in ardent spirit, it becomes perfectly transparent, and of a beautiful opal colour.

Curious Experiments with Phosphorus.

THE light of phosphorus is observed to appear greater in a vacuum than in the open air—In hot weather, it is observed to dart flashes of light through the water that contains it; so as exactly to resemble lightning, which thus darts unextinguished through watery clouds and vapours—These flashes of light are not apt to kindle or burn any combustible matter; in which, they resemble the harmless kind of lightning; but, in a condensed state, the phosphorus burns very furiously, and with a most penetrating fire, so as to melt and dissolve metals; and, in this respect it again resem-

bles the more destructive kinds of lightning, which are found to have the same effects—If a small piece of phosphorus be viewed through a microscope, the internal parts appear in a constant ebullition—A bit of it being put into a silver spoon, and held over the fire, it bursts out into a shining flame; leaving a red spot in the spoon of a corrosive and acid taste: this being diluted with water, the mixture makes a conflict with oil of tartar per deliquium—If a little phosphorus be ground in a glass mortar, with twenty times it's own weight of nitre, it does not take flame, but only disperses a shining property through the body of the nitre; but, if proved in the same manner with iron filings reduced to powder, a bright flame immediately ensues—Though this phosphorus appears to be a kind of sulphur, it does not dissolve in highly-rectified spirit of wine, but communicates to it some sulphurous parts: for, if the spirit be afterward poured to water, it yields, in the dark, a faint degree of light—The nature of the phosphorus is considerably changed, by being long digested with alcohol: for it thus becomes a kind of white transparent oil, which does not coagulate without an extreme degree of cold, nor afford any manner of light; and, when fresh spirit of wine is poured on, it does not, like other oils, mix with or dissolve in it—If this phosphorus be separated from the spirit of wine in which it was digested, and afterward well washed in common water, it by degrees recovers it's former consistence, and coagulates into a transparent matter, whiter than before; but neither affords so much light, nor recovers either it's primitive shining virtue or it's yellow colour—The spirit of wine so separated

becomes yellowish, and smells strong of the phosphorus; though it does not shine, except when poured on water—This phosphorus, being mixed with a large quantity of pomatum, makes a shining unguent, which may be rubbed on the hands and face without danger of burning, so as to render them luminous in the dark; or, if half a dram of camphor be ground in a glass mortar with three grains of this solid phosphorus of urine, adding as much essential oil of cloves as may serve for reducing the whole to a fluid form, the mixture thus made may also be rubbed on the cloaths, the hair, or the flesh, without danger of burning—If a piece of paper, or linen, be dipped at one end in spirit of wine, and a bit of phosphorus be crushed on the other end which remains dry, the spirit will be fired by the phosphorus, without immediate contact: but this does not happen, if the paper be dipped in oil of turpentine, nor if a bit of phosphorus be rubbed on the end dipped in the spirit of wine; only, when the spirit is entirely evaporated, the phosphorus slowly and with difficulty burns and consumes. Many other curious experiments might be added; which, like every one of these, have been repeatedly tried. Phosphorus, indeed, seems to form much such a substance in chemistry, as the loadstone in natural philosophy; and it's effects are almost as singular and difficult to explain, for want of a requisite knowledge in the latent properties of bodies. Within these few years, many attempts have been made to introduce phosphorus for the ready supply of fire; but, partly from the dread of spontaneous ignition in dangerous situations, and partly from the difference of expence, compared with flint, steel, and tinder, it may

be said to have hitherto failed in every shape. It must be confessed, however, that phosphoric bottles, at least, seem entitled to general attention, whatever may be objected to phosphoric tapers or matches, &c. which cannot, from the nature of things, ever be sufficiently cheap for common use, however ingenious and reasonable.

Art of making Phosphoric Tapers or Matches.

IN a tubular piece of glass four inches long, and a single line only internal diameter, closed at one end, put a small bit of phosphorus; and, pushing it to the extremity, introduce a taper covered slightly with wax, to fill up the rest of the tube, which must be hermetically sealed: when, plunging the other end into boiling water, the phosphorus melts, and adheres to the taper or match. A line is usually marked on the glass with a flint, at about one-third the length of the tube, where it is to be broken when the taper is wanted for use; which being then briskly drawn out, will be found compleatly lighted by the phosphorus.

Easy Method of preparing Phosphoric Bottles.

HEAT a common glass phial, by fixing it in a ladleful of sand; then, putting in two or three minute bits of phosphorus, stir them about with a piece of red-hot iron wire, till the phosphorus is all spread over and adheres to the internal surface of the bottle, where it will form a reddish coating. When, by repeated introductions of the heated wire, this is compleatly effected, the bottle is to remain open a quarter of an hour, and then be corked for use. One end of a common match being put into a bottle thus prepared, on touching the phosphorus, and being sud-

denly drawn out, will be with certainly lighted. As there can be no particular danger of accidental fire from the use of these bottles; and, with reasonable care in using them, and keeping them closely stopped, a single bottle would last a considerable time, and might, were the demand general, be replenished at a most trifling expence; it may, possibly, in the hands of some ingenious and enterprizing person, be finally made to supersede the tinder box, that dreadful consumer of rags, and consequent enemy to the manufacture of paper. Phosphorus is one of those grand discoveries of modern times, the chief utilities of which seem to be reserved for a future and wiser age.

Specification of Lord William Murray's Patent for extracting Starch from Horse Chesnuts.

THE patent for this useful invention and discovery is dated March 8, 1796; of course, the exclusive privilege of extracting starch from horse chesnuts in the following manner must be confined to the patentee till the expiration of fourteen years. In the mean time, we shall present our curious readers with the mode of preparing this starch in his lordship's own words, extracted from the specification in the Patent Office—"I first take the horse chesnuts out of the outward green prickly husks; and then, either by hand, with a knife or other tool, or else with a mill adapted for that purpose, I very carefully pare off the brown rind: being particular not to leave the smallest speck, and to entirely eradicate the sprout or growth. I next take the nuts, and rasp, grate, or grind them fine into water; either by hand, or by a mill adapted for that purpose. The pulp

which is thereby formed in that water, I wash as clean as possible through a coarse hair sieve; this, I again wash through a finer sieve; and then, again, through a still finer: constantly adding clean water, to prevent any starch from adhering to the pulp. The last process is, to put it, with a large quantity of water, about four gallons to a pound of starch, through a fine gauze, muslin, or lawn, so as entirely to clear it of all bran, or other impurities. As soon as it settles, I pour off the water, and then mix it up with clean; repeating this operation till it no longer imparts any green, yellow, or other colour, to the water. I then drain it off, till nearly dry; and set it to bake, either in the usual mode of baking starch, or else spread out before a brisk fire: being very attentive to stir it frequently, to prevent it's horning; that is to say, turning to a paste or jelly which, on being dried, turns hard like horn. The whole process should be conducted as quickly as possible." The utility of this invention requires no comment. Should it come into general use, not only a vast consumption of wheat flour must be saved; but, from the necessity of planting more chesnut trees, for the sake of a fruit hitherto considered as of no sort of value, much of that excellent and beautiful wood will be produced for the many purposes to which it is applicable.

French Method of making Flour for Bread with Horse Chesnuts.

THOUGH we cannot venture to recommend making bread for general use from horse chesnuts, there can be no doubt that the flour which they afford may be advantageously used in a variety of ways; not only for making starch, hair-powder,

paste, &c. but on numerous other occasions where meal of different descriptions is at present consumed in prodigious quantities. The French method, as recommended for making bread, is as follows—Peel the chesnuts; and, drying them thoroughly, either in the sun or a warm room, grate and pound them into a fine powder. Sift this powder into water, and stir it well for some time; and, after leaving it at rest an hour, carefully pour or draw off the water, to prevent the escape of any sediment. This affusion, with plenty of fresh water, is to be repeated eight or nine times; till the liquid become colourless, as well as tasteless. The subsided pulp is then to be passed into a close linen bag; through which the moisture is to be as much as possible expressed out, and the flour within left very slowly to dry. This fine flour, or starch, it is said, will be found free from all bitterness and astringency; have no longer any disagreeable taste; and afford wholesome bread, when made into loaves like common wheaten flour.

English Roast Beef.

THIS chief boast of the British table is best prepared when dressed and served up with the greatest simplicity; whether the piece be a sirloin, ribs, rump, or any other part. The meat, which should be young, fat, and fresh, must be carefully spitted, so as to penetrate as little as possible of the prime meat. The spit, of course, is to be quite bright and clean, for a black stain in the meat, pointing out the progress of the spit, would be unpardonable: it may, indeed, generally be contrived to run along the bones, so as to leave little or no perceptible mark; especially, when there are proper skewers loaded with lead to balance

the meat. It must be put down to a quick and clear fire; but should, for some little time, to prevent scorching or hardening while raw, be kept at a distance, and afterward gradually approached as the inside becomes heated. As sprinkling the meat with salt is thought to draw out the gravy, some baste it a little, at first, with salt and water. This, however, must be but a short time continued, and followed by a dredging of flour, lest the meat should be sodden. Before it's own fat is sufficiently melted for basting, either butter or the purest beef dripping should be used. To baste it well, and see that it is in continual and regular motion before a constantly clear and brisk fire, without any burning or scorching, is the only care required till it be nearly done. Where, from the fatness of the meat, it has been judged advisable to cover it with paper, as is commonly the case with fine beef, this covering must now be taken off; the meat sprinkled with salt; and, on it's getting of a proper colour, frothed with flour and butter. The time of roasting not only depends on the size of the meat, fire, &c. but in some degree on the weather. As beef should never be dressed too much, twenty pounds may generally be done sufficiently, under favourable circumstances, in three hours and a half. It will, then, on being taken off the spit, want little else than it's own gravy, with a garnish of nicely scraped horse-radish round the dish, to be ready for eating with whatever vegetables and melted butter may be at the same time served up.

Rich Plum Pudding.

EVEN the roast beef of old England is scarcely more famous than it's plum pudding; but this, being more of a manufac-

ture, is prepared in so many different ways, as sometimes to be a very delicious and sometimes a very indifferent dish. Perhaps, the very best way of making a rich plum pudding is this which we are about to give—Having carefully stoned a pound of the best jar raisins, well washed and picked the same quantity of fine and newest currants, chopped or minced small a pound of the freshest beef suet, and blanched and pounded two ounces of almonds, mix them in a pound each of sifted flour and grated bread crumbs; adding two ounces each of candied citron, orange and lemon peel, half a grated nutmeg, a blade or two of beaten mace, a quarter of a pound of powdered loaf sugar, and a very little salt. Then, moisten the whole with ten beaten eggs, about half a pint of cream, a glass or two of mountain wine, and half a gill of brandy, to make it of a good consistency; but it must by no means be thin, as the fruit would then settle at the bottom. Being thus made, it may be either put into a dish or mould, and well baked; or, as is more generally the case, carefully tied up in a cloth, boiled at least four hours, and served up with melted butter in mountain wine and scraped sugar over it. This is a most delicious pudding.

Good Family Plum Pudding.

MIX half a pound each of Malaga raisins and currants; a pound each of flour, grated bread, and chopped suet; and a little pounded allspice, a quarter of a pound of moist sugar, and some salt. Moisten it with a beaten egg and milk, with or without a glass of white wine or brandy, and a little grated nutmeg; and boil or bake it in the same manner as the richest plum pudding. This, too, will

generally prove a very acceptable pudding.

Flemish Soup.

PEEL and slice twelve potatoes and about half a dozen onions; and cut six or eight heads of celery into small pieces. Put them in a stewpan with a quarter of a pound of butter and somewhat less than a pint of water; and let it boil very slowly, for an hour, over a stove. Fill the stewpan up with veal stock, or good broth or gravy; and, having boiled it till the potatoes are dissolved, rub it through a sieve, add a pint of cream, and keep it hot in a small soup pot till served up. Indeed, all white soups should be warmed by putting the soup pot into boiling water. This is a good maigre soup, only by substituting more water for the stock or gravy.

Calves and Sheep's Brains, as dressed in France.

CLEANSE the brains of two calves, or of half a dozen sheep, in warm water; and stew them with a little broth or gravy, two or three spoonfuls of vinegar, a bunch of parsley and scallions, a clove of garlic or two or three shallots, a little thyme and basil, a laurel leaf, and three cloves. Cut the halves of the calves brains in two; and, having made a thick batter with two handfuls of flour, a spoonful of oil, a gill of white wine, and some salt, dip each piece of the brains into it, fry them in hog's lard till the batter is crisp and of a good colour, and serve them up hot. This is an admirable method of dressing brains; and, by using water for gravy, and milk for wine, and substituting onions only for garlic, shallots, &c. may be made a very cheap as well as agreeable dish.

Roasted Fawn.

THE method of preparing a fawn, or young deer, for the table, is to skewer it and stuff it like a hare, and spit it exactly in the same manner. Then put over it plenty of oiled or clarified butter, give it a slight sprinkling of salt, cover the back with sheets or large slices of bacon, the bacon with writing paper, and tie the whole fast with twine or tape. Baste it well with butter, sprinkle it with salt, and dredge it with flour, on taking off the paper, &c. Then, having prepared a chevreuil sauce, pour it into the dish, place the fawn over it, and thus serve it up.

Chevreuil Sauce.

THIS sauce, like it's name, is probably of French origin, being used for the chevreuil, or roebuck. It is thus made—Put a small piece of butter into a stewpan, with some chopped parsley, shallots, thyme, mushrooms, and a few spoonfuls of gravy or brown stock; after slowly simmering them for almost a quarter of an hour, add a sufficient quantity of flour to imbibe all the butter, and continue stirring it a few minutes longer over the fire. Then put to it a pint of stock; stir it well, till it has boiled a little together; and, taking it off the fire, squeeze in some lemon juice, and add a tea-spoonful of sifted loaf sugar and a small quantity of pepper and salt.

Roasted Kid.

ON account of the great rankness of goats, there are few persons, perhaps, who would not be prejudiced against knowingly tasting their flesh. A young goat, however, is in delicacy and tenderness not inferior to a lamb; and when very young,

so as to be in fact a kid, it may be either roasted whole like a fawn, and eaten with the same sauce, or be dressed in the manner of lamb, when few people will know the difference. Indeed, it is by no means very uncommon, in London, for goat's flesh to be sold even as house lamb, when older than it ought to be at all dressed, and pass without any other detection than a slight expression of wonder at such a rank flavour in lamb. The flesh should not be eaten after the kid has left off sucking; till then, it is excellent. The meat ought to be fat and white.

Civet of Fawn or Kid.

THE preparation of this dish consists in simply cutting off neatly what may be left cold of the fawn or kid, putting it in a stewpan with a very little stock or gravy, and keeping it rather near than on the fire, to get hot, for it must by no means boil. When quite warm, it is to be put in the dish, and have hot chevreuil sauce poured over it.

Civet of Hare.

CUT neatly what may be left of a hare not roasted too dry, with as little bone as possible; put these pieces into a stewpan with three or four large onions, some shallots, and a faggot of parsley, thyme, and any other sweet herbs, with three or four cloves, a blade or two of mace, a pint of good stock, gravy, or broth, and a gill of red port. Let the whole simmer very gently, for an hour and a half at least, on a stove or slow fire; and, straining off the liquid, put the hare in a dish. Then melt a bit of butter in the stewpan, mix with it a little flour, add the liquor strained from the hare, boil them together for a few minutes, and

then strain it through a tammy. In the mean time, having boiled twenty or thirty beaten onions in stock or gravy, on dish-
ing up the hare, pour the sauce over it, and place these onions at the top. A civet of leveret, or young hare, may be made either in this manner or like that of a fawn or kid.

Roasted Leveret.

IN general, a leveret, or young hare, may be dressed like a hare that is full grown. Having stuffed it in the usual manner, with the liver chopped up, spit it, and put it down to the fire; and, while it is roasting, alternately dredge it with flour, and baste it well with warm milk, till it be three parts done, and there is a good crust formed: then finish it with two or three ounces of fresh butter put into the dripping pan; and serve it up, with gravy and melted butter over, and melted currant jelly in a sauce tureen. The following is an excellent method of dressing either a leveret or hare—Make the stuffing, for a leveret, about one third less than for a hare of full growth, according to it's size, with two handfuls of bread crumbs, full half a handful of finely-chopped fresh beef suet, some parsley, a little lemon thyme, and an egg or two; roll it up, and put it in the belly of the leveret. Then, having spitted it, cover the back with sheets, or large and thin slices of fat bacon, to keep it moist; baste it well; and, when done, dish it up, and send it to table, with the same sauces, &c. as before mentioned.

Excellent Gooseberry Fool.

PUT a quart of green gooseberries into a stone jar, with a little Lisbon or powdered loaf sugar, and a gill of water; place

the jar on a warm stove, or in a saucepan of water over the fire. When the fruit is quite tender, press it through a colander or a hair sieve; and, adding sufficient sugar, let it remain till it gets cold. In the mean time, put a pint of cream or new milk into a stewpan, with a little rind of lemon, half a dozen cloves, a stick of cinnamon, a small pinch each of coriander and angelica seeds, and some sugar; and beat the yolks of four eggs with a little flour and water, strain to them the milk, whisk it well over a fire to prevent curdling, and before it begins to boil set the pan which contains it in cold water, stir the cream well for two or three minutes, and let it stand to cool. When this also is quite cold, mix the gooseberries and prepared cream gradually together; and, adding a little grated nutmeg, with more sugar if necessary, serve it up. A very good gooseberry fool may be made by simply preparing and pulping the gooseberries as above; and then beating up the yolk of an egg with a little sugar and grated nutmeg, stirred gently into a quart of boiled milk, over a slow fire, till it begins to simmer, taking it off, adding the gooseberries by degrees, and serving it up when cold. A sort of gooseberry fool, made by merely scalding gooseberries in water mixed with treacle, and leaving them whole in the syrup, is commonly sold, during the season, in the streets of London; which is much relished by children, and by no means either unwholesome or unpalatable, when neatly and fairly prepared.

Boiled Turbot.

TURBOTS often weigh from twenty to thirty pounds; and their flesh, which is at once firm and tender, abounds with the

richest gelatinous nutriment. This excellent fish is in season the greater part of the summer; and, when good, should be thick, and have a yellowish white belly: if the turbot be thin, or it's belly of a blue cast, it is considered as bad. Being drawn, and washed clean, for it has no scales, it should be lightly rubbed over with salt, and carefully hung up; when, in a cool place, it will keep three or four days in high perfection. An hour or two before it is wanted to be dressed, soak it in spring water with more or less salt; and if, at any time, it should not be perfectly sweet, shift the water five or six times, and put a larger quantity of salt than usual in the mouth and belly. The turbot kettle being of a proper size, put the fish on the plate, cover it well with cold water, set it over a gentle fire, add a handful of salt and half a gill of vinegar, carefully take off the scum as it rises, and preserve in every way the delicacy of it's colour from injury. When it boils up, put in a little cold water, and take out some of the hot: then, almost immediately, add more cold water; and, on it's again boiling, if it be not very large, take it off the fire: for it is a general rule, that fish should never be suffered to boil strongly up. Boiled turbot is occasionally served up with many different sauces; but, in general, lobster sauce is preferred to all others. This, therefore, in one tureen, with anchovy butter, and plain butter, in two others, is now the usual stile. A very good lobster sauce, for this purpose, is readily made, by melting plenty of fresh butter; bruising into it the spawn of one or two lobsters, with the meat cut small, and a spoonful or two of anchovy liquor, and just boiling it up. The proper garnish for a turbot is sprigs

of curled parsley, sliced lemon, and scraped horseradish, alternately placed round the dish. Sometimes, however, it is dished up, surrounded only with nicely fried smelts.

Baked Turbot.

It is but seldom that turbot is now baked, being found so very excellent when boiled in the foregoing simple manner; from which the old system of sweet herbs, wine, &c. is entirely discarded, as interfering with the natural flavour. The following is the best method of baking it—Butter the inside of the dish which is to contain it, and sprinkle it all over with a mixture of beaten pepper, grated nutmeg, finely chopped parsley, and a little salt; then, pouring in a pint of mountain wine, and having cut off the head and tail of the turbot, lay it in the dish, give it a good sprinkling of the same sort of mixture as the bottom and sides of the dish before received, and pour over it another pint of wine. Stick small bits of butter all over the fish; dredge a very little flour, and strew plentifully crumbs of bread. When baked of a fine brown, lay it on the dish in which it is to be served up; stir the sauce in the baking dish all together; pour it into a saucepan, and shake in a little flour; add a piece of butter, and two spoonfuls of soy or ketchup, when it boils; and, on it's again boiling, pour it into a tureen, and serve it up. The dish may be garnished with scraped horse radish and slices of lemon.

French Hung Beef.

BONE a rump of beef with the greatest possible care not to spoil it's shape, and salt it with about one pound of common

salt and two ounces of saltpetre; lay it at length in the salting pan, well covered with parsley, shallots, thyme, laurel leaves, basil, winter savory, half a handful of juniper berries, a little coriander seed, and two cloves of garlic. Leave it about a week in salt, and then hang it to dry and smoke in the chimney. It may afterward be kept like any other hung beef. When boiled, it is usual to put in the water a few onions, cloves, and a little nutmeg, with a bundle of sweet herbs, but no salt; and, after letting it stand to cool in the liquor, it is served up cold, with a garnish of green parsley. If thought to be too salt, it is soaked in cold water for a few hours previously to being boiled.

Strange Method of preparing what the French call Scarlet Beef without Saltpetre.

AFTER boning a rump of beef, for this purpose, they cut thick about a pound and a half of bacon to lard the inside; and, having mixed a pound of salt with an ounce of fine spices, and made the salt and spices stick as much as possible to the bacon, they rub the beef with the remainder. Then, with six or eight laurel leaves, thyme and basil in proportion, and two ounces of bruised juniper berries, they roll it up tightly in a linen cloth; fasten a coarser wrapper round it; and, digging a hole in the earth, deposit the beef, cover it up, and leave it six or seven days in the ground, which makes it as red as if cured with saltpetre. They afterward boil it with a few slices of fresh beef, a bunch of sweet herbs, onions, and carrots, in broth or water without salt, and eat it either hot or cold. Though this, judging by our own sensations, seems a disgusting process, the effect is certainly curious.

Millet Pudding.

THIS agreeable pudding is easily made, and scarcely any thing can be cheaper—Wash half a pound of millet seed, and put it in a dish spread over with a quarter of a pound of butter: add some sugar, and shred lemon peel, with a little beaten allspice, cinnamon, grated nutmeg, or even ginger; and, pouring over the whole three pints of milk, bake it in a moderate oven. In this plain way, it is very good; it may, however, be made richer, with eggs, spices, &c. in the same manner as rice, and has a peculiarly pleasing flavour.

A Grand Trifle.

THE trifle being generally considered as an article to be prepared with the utmost delicacy of taste as well as of appearance, is judged worthy of particular attention. The glass in which it is served up should be beautifully formed as well as cut, and sufficiently large and elevated to convey an idea of grandeur—At the bottom of this elegant depository of light and airy delicacies, put a layer of fine sponge or Savoy biscuits; over them, another of ratafias; and a third, of macaroons: strewing, between each two layers, and on the top of the last, a mixture of blanched and pounded almonds; with candied citron, orange peel, and pine-apple chips, cut small, and a little finely beaten mace and nutmeg. Pour half a pint or more of sherry, Lisbon, or fine old mountain wine, over the cakes, according to the quantity which they may be found capable of imbibing; and, in the mean time, prepare a custard to cover them, in the following manner—Boil a quart of milk and cream, in equal quantities, with a little lemon peel, some

cinnamon, three leaves of laurel, and two or three ounces of sugar, for about twenty minutes; and, while it cools, beat well up the yolks of six or eight eggs, and two spoonfuls of rice flour. Then, gradually mixing the milk, a little at a time, well stirring it all the while, and afterward straining it into a stewpan through a hair sieve; place it over the fire, and continue stirring till it comes to a boil, when it must instantly be taken off, and be set to cool. On it's getting about half cold, add half a gill of French brandy; with the same quantity of noyau, ratafia, or other delicate liqueur. The custard being thus made, and cold, is to be put on the cakes; and, over that, some apricot and raspberry jam, with a little currant jelly. Then, as a grand covering for the whole, whisk to perfect froth a pint of cream, with the white of an egg, a couple of lumps of sugar rubbed on a lemon or Seville orange, and a glass or two of white wine; skimming off the froth, from time to time, with a pierced spoon, and depositing it at the top of an inverted sieve placed on a dish, to preserve the drainings, that they may be returned and whipped up. When the whole is thoroughly whipped, heap it as high as possible over the custard, &c. and, to crown the whole, sprinkle or garnish the top plentifully with those minute coloured comfits, called harlequin seeds or nonpareils. This, it is presumed, will not fail to be considered as a grand trifle. It is easy, by retrenching, more or less, these articles, to form a very good trifle, on this plan, adapted to all tastes, circumstances, and occasions.

Patent Potatoe Composition to be used instead of Yeast.

FOR this ingenious contrivance, which

introduces potatoes as a sort of leaven for making wheaten bread, a patent was obtained by the inventor, Mr. Richard Tillyer Blunt, in the year 1787; which, of course, is now expired. The following is the process for this purpose, as described by Mr. Blunt in his specification—To make a yeast gallon of this composition, such yeast gallon containing eight beer quarts, boil in common water eight pounds of potatoes as for eating: bruise them perfectly smooth; and mix with them, while warm, two ounces of honey, or any other sweet, and one beer quart of common yeast. For making bread, mix three beer pints of the above composition with a bushel of flour, using warm water in making the bread. The water to be warmer in winter than in summer, and the composition to be used in a few hours after it is made: and, as soon as the sponge, or the mixture of the composition with the flour, begins to fall the first time, the bread should be made, and put in the oven.

English Semolina.

IT is well known that, till within these few years, semolina was always imported from Italy, as well as vermicelli and macaroni. Mr. Jacob Levy, however, in 1780, obtained a patent for making semolina, from which vermicelli and macaroni are manufactured, with wheat the growth of this country, equal in all respects to that of Italy. For this purpose, Mr. Levy states, the wheat is ground in a flour mill, and the flour separated from the middlings; the said middlings are dressed in a bolting mill, in four different sorts, and then sifted through parchment sieves, till all the bran and pollard is sifted from them. These particles of pure wheat constitute the semolina.

Essence of Malt and Hops, or Portable Ale and Beer.

THE utility of this solid essence or extract of malt and hops, for the purpose of readily making beer at sea, and in distant climes and countries, is sufficiently obvious, and has been proved by an experience of many years. The patent for this invention was obtained so long since as the year 1778, by Mr. Robert Thornton, chemist and druggist, in East Smithfield; who, in his specification, thus describes the process—The new method of preparing an essence or extract of malt and hops, is by the transmitted heat of compressed vapour of boiling water, and a proper apparatus for that purpose. This apparatus, which may be made of iron, tin, or copper, consists of a boiler of any dimensions, a double vessel, and conducting tubes. The double vessel consists of one vessel placed within another, and fitted tight at their rims. The upper vessel forms the upper part of the under vessel, and contains the liquor to be evaporated. The under vessel is every where inclosed, except at an aperture communicating with the boiler, and at another aperture communicating with the conducting tubes; and is constructed so as not to allow any part of the vapour condensed into drops within it to escape, except back again into the boiler. It is not so extensive as to act as a common refrigeratory, and yet it is capacious enough to prevent the liquor boiling over. The aperture communicating with the boiler, is large enough to freely admit the vapour from the boiler into the under vessel; and the aperture communicating with the conducting tubes, is of a proper size to allow of the vapour in the under vessel being

compressed to a degree capable of transmitting to the liquor to be evaporated a proper heat, and at the same time to serve as a passage for more heat than is necessary to keep up that degree of compression. The conducting tubes are to convey this superfluous heat or vapour to be used for farther purposes, or immediately out of the building. In this manner, or any similar way, the sweet wort of ale or beer, after receiving the infusion of hops, has it's watery part evaporated till it becomes a thick and glutinous essence, capable of being kept in jars, or cannisters of tin, any length of time; and ready to be converted into ale or beer, of any required strength, by a simple dissolution in the proper quantity of common water, with a facility fully equal to that of making portable soup.

Syrup of Sweet Wort.

TAKE a gallon of the sweetest and strongest pale malt wort; set it over a clear and gentle fire; keep it continually scummed; and, when it is boiled away to a pint, take it off, and put it in a jar closely covered for use. This agreeable syrup, which is in fact an essence or extract of malt, is an old and excellent medicine for pains in the back, occasioned by obstructions in the kidneys or reins, and particularly for female weaknesses, &c.

Rich Gooseberry Wine.

THOUGH this is, certainly, one of our finest fruits for making wine, it is often ill managed; chiefly from the usual error with regard to the state of maturity at which gooseberries should for different purposes be chosen. The advocates for using them in a green state on all occa-

sions, contend that their juice, which is then brisk, powerful, cool, and refreshing, becomes flat, spiritless, and insipid, as the fruit reaches maturity; while those who as constantly prefer them when quite ripe, maintain that the juice is, till they attain this latter state, austere, acid, and watery, when it becomes richly mucilaginous, sweet, lively, cooling, pleasant, and vinous. It may, perhaps, be safely admitted, that there is some truth on both sides of the question. This being the case, we must take gooseberries as they are; and select them, for different purposes, at the different stages of their growth, guided by our own particular perceptions. Undoubtedly, very excellent wine has been made with gooseberries by no means ripe; but, when they thoroughly reach that state, without getting at all beyond it, to those who prefer richness of flavour, at the smallest expence, and with the greatest certainty, it is the proper period of selecting them. We shall, therefore, present the best method of making wine with fruit in it's mature state; premising that, by augmenting, in a proportionate degree, the quantity of sugar, and other adventitious ingredients, according to the deficient sweetness of the fruit, a good gooseberry wine will be made, which some persons may even prefer—

Bruise five gallons of ripe gooseberries; and, after boiling three gallons of clear water half an hour, pour it hot on the mashed fruit. Stir the whole well together, cover it up close, and let it remain forty-eight hours; only stirring it twice or thrice a day during that time: after the expiration of which, press out all the juice through a large sieve or horse-hair cloth; and, to every gallon of juice, put two pounds of Lisbon or loaf sugar, and keep

stirring it till the sugar is all dissolved. Tun it immediately, in a barrel of the proper size for containing it; and, letting it ferment of itself, at the bung hole, for fruit wines seldom require any yeast, keep filling it up as it flows over with some of the liquor reserved for that purpose, in the usual way, and stop it close, with a cloth placed under the bung, as soon as it ceases to hiss. A pint of brandy, however, for every gallon, may be added on bunging it up, should it be judged not likely to prove sufficiently strong: this, however, is by no means necessary. At the end of four or five months, if sufficiently fine, bottle it off, putting a bit of loaf sugar about the size of a nutmeg in each bottle. If not quite fine, draw it off into another cask, and let it stand a month longer before it be bottled. The longer it is kept, in bottles well corked and a cool situation, the better it is likely to prove; but it will, at any time, be now fit for drinking. Gooseberry wine thus made, and carefully preserved two or three years, becomes little inferior to muscadel or other sweet and delicate Italian wines.

Gooseberry Vinegar.

IN order to make gooseberry vinegar, boil two quarts of water with half a pound of the coarsest sugar, for every quart of the expressed gooseberries, after making the above wine. Scum it, pour it hot over, stir the whole together, and let it remain five or six days; then strain it off into a barrel, keep it with a piece of slate or tile over the bung hole, and set it in the sun for six weeks or two months. If, at the end of that time, it should not be sufficiently sharp, set it in the sun, or near a fire, for a month or six weeks longer. This

will be a very good gooseberry vinegar; but may, of course, be made stronger by lessening the quantity of water, and increasing that of the sugar or fruit. If gooseberries are bruised purposely for making vinegar only, three quarts of water may be used, with three quarters of a pound of coarse sugar, for every quart of the gooseberries; to be afterward treated as above directed.

Isle of Wight Cracknels.

THIS peculiar kind of cakes is said to have originated in the Isle of Wight, which still preserves it's reputation for them. They are made in several different ways, of which the following is certainly one of the very best—Sift a quart of the finest dry flour; and, beating up the yolks of four eggs, with a little grated nutmeg, some powdered loaf sugar, and half a gill of orange flower or rose water, pour it into the flour, and make up a stiff paste. Then mix, and roll in, by slow degrees, a pound of butter; and, when thoroughly united in a soft flexible paste, and rolled out to a proper thickness, which is about the third part of an inch, cut it into round cracknel shapes, throw them into boiling water, and let them continue to boil in it till they swim on the surface. They must then be taken out, and plunged in cold water to harden; after which, they are to be slowly dried, washed over with well beaten whites of eggs, and baked on tin plates in an oven sufficiently brisk to make them crisp, but not by any means high coloured.

Britannic Elastic Gum.

FOR the invention of this curious and useful composition, a patent was obtained, in the year 1781, by Mr. Albert Angel:

who, describes it, in his specification, as being very serviceable and useful in the several branches of portrait and house painting, by making the colours durable and free from peeling; as of great utility in gilding, painting, penciling, and staining, of silks, calicoes, &c. and in dressing silk, linen, and cotton, in the loom, instead of gum or paste, so as to strengthen the threads of the finest cottons; as excellent for beautifying and fixing the colours on paper, equal to that done in India; as of the greatest use for rendering the clay, or composition, used in modeling, sufficiently supple, and preventing it's drying too fast; and, lastly, not less effectual in causing a transparency of colours fit for china and earthen ware, so as to stand baking or burning. This Britannic gum is stated to be prepared in the following very simple manner—Put into an iron kettle, and melt down together, till the mixture become this composition or elastic gum, a gallon of linseed or nut oil, a pound of yellow or bleached bees wax, six pounds of glue or size, a quarter of a pound of verdigrease, a quarter of a pound of litharge, and two quarts of spring or rain water.

Essence of American Spruce.

THIS valuable terebinthine juice or extract is obtained, in spring, from the young shoots and tops of the red, yellow, and black fir trees; being varieties of the pinus abies, or spruce fir or pine, of the Linnæan system: and, in autumn, from their cones. Much of this prepared essence having been imported from America, where spruce beer has long been the commonest possible beverage, it is usually called essence of American spruce; though, in fact, our own country, and every other part of the north

of Europe, produces these trees in great perfection for the same purpose. The tops and cones are merely boiled in water to the consistence of thin honey or molasses: when the bark and softer part of the tops and young shoots, which entirely dissolve, make the finest essence; while the cones and bark of larger branches, undergoing only a partial solution, form an inferior sort, after being strained from the residuum or dregs. Both sorts, when decanted off clear, are put up in casks, bottles, or pots, and preserved for making spruce beer.

Excellent Spruce Beer.

THE salubrity of spruce beer is universally acknowledged; and, notwithstanding it's invincible terebinthine flavour, forms so refreshing and lively a summer drink, that it begins to be greatly used in this country. It is, in fact, a very powerful antiscorbutic: and, as it by no means offends the weakest stomach, whatever may be it's effect on the palate, it is highly entitled to our attention. In situations where the green shoots and tops, &c. are easily obtained, it may be brewed immediately from them, instead of from the extract: which, however, is by no means to be commonly effected in England; where these trees are not remarkably numerous, and are always private property. The regular method of brewing spruce beer, as it is at present in the best manner prepared, and so highly admired for it's excessive briskness, is as follows—Pour eight gallons of cold water into a barrel; and then, boiling eight gallons more, put that in also: to this, add twelve pounds of molasses, with about half a pound of the essence of spruce; and, on it's getting a little cooler, half a pint

of good ale yeast. The whole being well stirred, or rolled in the barrel, must be left with the bung out for two or three days; after which, the liquor may be immediately bottled, well corked up, and packed in saw-dust or sand, when it will be ripe, and fit to drink, in a fortnight. If spruce beer be made immediately from the branches or cones, they are required to be boiled for two hours; after which, the liquor is to be strained into a barrel, have the molasses and yeast added as to the extract, and be in all respects treated after the same manner. Spruce beer is best bottled in stone; and, from it's volatile nature, the whole should be immediately drank when the bottle is once opened.

Blackman's celebrated Oil Colour Cakes for Artists.

THIS ingenious mode of preparing oil colour cakes, communicated to the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, by Mr. George Blackman, was rewarded by a vote of twenty guineas, in addition to the great silver pallet of that honourable society. The following is the process, as described in the Society's Transactions, for the use of the public—Take four ounces of the clearest gum mastich, and a pint of spirit of turpentine; mix them together in a bottle, stirring them frequently till the mastich be dissolved. Where haste is required, some heat may be applied, but the solution is better when made cold. Let the colours be the best which can be procured; taking care that, by washing, &c. they are brought to the greatest possible degree of fineness. When the colours are dry, grind them on a hard close stone, for which purpose porphyry is best, in spirit

of turpentine, adding a small quantity of the mastich varnish. Let the colours so ground become again dry; then prepare, in the following manner, the composition for forming them into cakes: procure some of the purest and whitest spermaceti; melt it, in a clean earthen vessel, over a gentle fire; and, when fluid, adding one third it's weight of pure poppy oil, stir the whole well together. These things being in readiness, place over a frame or support the stone on which the colours were ground, with a charcoal fire to warm it beneath. This done, grind the colour fine with a muller, on the warm stone; after which, adding a sufficient quantity of the mixture of poppy oil and spermaceti, work the whole together with a muller to the proper consistence. Lastly, taking a piece of the fit size for the cake intended to be made, roll it into a ball, put it into a mould, and press it, when the process will be compleat. These cakes, on being wanted for use, must be rubbed down in poppy or other oil, or in a mixture of spirit of turpentine and oil, as may best suit the convenience or intention of the artist. It was certified, by those distinguished artists, Mr. Cosway, and the late Mr. Abbot, that Mr. Blackman's oil colour cakes work as well as other oil colours; that their drying without a skin on the surface is a great advantage; and that, on the whole, this invention is an essential improvement in oil painting.

Asparagus.

THIS delicious and very salubrious vegetable marrow is thus simply prepared in the best manner—Having carefully scraped the stalks till they appear white, and thrown them into cold water, tie them up in small bundles of about a quarter of

a hundred each, and cut the stalks of an equal length. Then put them into a stewpan of boiling water, moderately salted; and, as soon as they become a little tender, take them up: otherwise, they will lose not only their colour and taste, but their form and substance also. In the mean time, make toasts half an inch thick for the bottom of the dish, well browned on both sides; and, moistening them in the asparagus liquor, place them regularly, and pour a little melted butter over; then lay the pieces of asparagus on the toasts, all round the dish, with the heads united at the centre, but pour no butter over them. Melted butter should be sent to table in a sauce tureen; or, preferably, in separate cups for the company, each seasoning with salt and pepper to their own palate.

Asparagus Peas.

THE best method of preparing what are called asparagus peas is as follows—Scrape and cut some of the small or sprue asparagus, as far as the green part extends from the heads, into bits the size of peas. Put a pint of these asparagus peas in a stewpan to a little boiling water and salt; and, when nearly done, strain off the liquor, boil it down till reduced to less than half a pint, and add about two ounces of fresh butter, a small quantity of powdered loaf sugar, and flour and milk to render it of a proper consistence. Make toasts of French bread well buttered, put them at the bottom of the dish, and pour in the asparagus peas well mixed with the sauce.

Veal Olives.

CUT as many thin slices of veal as the number of olives required, each about eight

inches long and three broad; brush them with beaten up egg, place a delicate forcemeat over them, brush that also with egg, and spread on the top a forcemeat covering; then roll them up, egg them well over, place them on slices or bars of ham or bacon at the bottom of a stewpan which just contains them, put to them a few spoonfuls of good veal stock or gravy, cover them with more bacon or ham, and let them stew gently for an hour. Wipe them dry, on dishing them up, and pour over them a sauce sharpened with sorrel, capers, or lemon juice. They are sometimes wrapped up with the bacon or ham, tied on a bird spit, slowly roasted, frothed with flour and butter, and served up on a rich cullis or thick gravy sauce, with truffles, morels, mushrooms, and forcemeat balls.

Beef Olives.

MAKE a good forcemeat, with lean veal and ham, bread soaked in milk, truffles, beaten mace, chopped parsley and shallots, a little finely shred beef marrow or veal suet, powdered long pepper and salt, lemon peel, and half a glass of mountain wine. Then, cutting slices of prime mellow beef, about ten inches long, and about five broad, from the under part of a rump or sirloin, brush the steaks with beaten egg, cover them well with the forcemeat, roll them up, stick a small skewer through each olive, dip them in yolk of egg, strew them with seasoned crumbs of bread, and fry them in boiling lard. Some, however, prefer dipping them in butter, after which they fry them of a fine brown. They are then either served up with a rich cullis or thick gravy sauce; or surrounded with fine stewed olives. Common beef olives are often made with under dressed meat.

Stewed Olive Sauce.

THIS fine sauce is usually made with the greenest French olives, carefully stoned, and stewed in veal stock or gravy till they are quite tender; when the reduced liquid is sharpened with lemon juice, and seasoned to palate with Cayenne or long pepper and salt.

Art of making Bread Boxes for Spinach, Mushrooms, Oysters, &c.

CUT any shape for boxes, according to fancy, out of the solid crumb of a loaf; making one, for the centre of the dish in which they are to be placed, larger than the rest. Having fashioned their external form, and cut slices for covers, neatly marked with a knife, fry the bread in clarified butter, or good lard, to a fine colour; then, scooping out the insides, so as to leave a proper margin all round, as well as a due thickness at the bottom, fill them with boiled spinach, mushrooms, oysters, or any other light and delicate article, cover them, and send them to table, with a napkin in the dish on which they are served up. A large box for the centre, with six or eight small boxes round, has a very pleasing effect.

Admirable Yorkshire Ale and Beer, without Boiling either the Wort or the Hops.

THIS curious article will, perhaps, not a little puzzle the philosophy of the brew-house. The fact, however, stands on good authority, and is in substance as follows—A person of high respectability in the county of York, gave a popular physician, who visited the family during their stay in London, some of the beer and ale which had been brewed at the party's residence

in the country; which he describes as having been the best, the clearest or finest, and also the softest or smoothest, which he had ever drank. After warmly expressing the above sentiments, he was asked how old he imagined the beer and the ale, which he had tasted, might respectively be? And, on replying that he could not, from their softness, smoothness, and pleasantness, tasting like newly brewed drinks, more than those of any age, suppose either of them so much as a month; he was told, with a smile, that each was more than four years old. On being very inquisitive, how they were made to keep so long, with such softness, smoothness, and briskness; he was informed, that the family had brewed their own ale and beer for above fifty years in Yorkshire, and it was there universally allowed that both were absolutely the best brewed in the whole county. The causes assigned for which were, first, they always brewed with the best malt; secondly, they allowed enough of it; thirdly, they never boiled their wort; and, fourthly, they never boiled their hops. These positive but plain rules were supported by the following arguments—First, it was stated that, without good malt, it was impossible to make good ale or beer. Secondly, they always allowed enough malt; because that replenished it with spirits and strength, and kept it from souring, or growing hard or unpleasant: observing that, as small beer would by no means keep so long as strong, so it would, in vastly a less time, grow hard, sour, and undrinkable; and this, which was occasioned by it's deficiency of malt, made it necessary to be soon drank out, while the liquor with more malt would keep a length of time fully proportioned to the larger

quantity of malt which it contained. Thirdly, it was assigned, as one motive for never boiling the wort, that malt enough being put in at first, there could be no necessity for boiling away the water, one of the pretences for boiling the wort, to have less water for the malt, or more malt to the water. Besides, it was urged, the boiling of the wort does it an injury; for, the wort being replenished with the most subtle flour of the malt, it is so united with the liquor as to render it a sort of fluid glue, like a small quantity of starch boiled in water: so that, being thus intimately blended with it, a vastly longer time of fermentation would be requisite to separate the mealy or floury particles of the malt from the wort, in reducing it to ale or beer; not less, it was stated, than ten times the usual period. Such a protracted fermentation, too, must necessarily injure the drink, by evaporating a large quantity of it's spirituous qualities, and thus rendering it weaker; so as to make it speedily grow hard, unpleasant, and vapid. On the other hand, wort unboiled preserves all the strength of the malt; and, being less intimately combined with the floury particles, they are separated by a very gentle and short fermentation, so that the ale or beer grows perfectly fine in the tenth part of the time, without any loss of it's spirituous strength, and is thus for a long while preserved soft, smooth, pleasant, strong, and sprightly, tasting more like newly brewed than old or stale liquors. Fourthly, it was stated, that they never boiled the hops, but only let them warm and infuse; scalding them in the water heated for the first mash, and either mashing them with the malt, as was their most usual practice, or putting them into a net, placing it in the tun, and letting

it remain all the time of working. By these means, the pleasant flavour only of the hops is extracted, without that styptic, earthy, harsh, and unpleasant taste, which the liquor obtains from them by boiling: for good hops, it was remarked, have a noble and generous fragrance, and are replete with highly volatile particles, and a subtile oily essence, superior to most other vegetables in the world; which, by boiling, are all lost. This was instanced by some other vegetable productions of a pure and volatile nature; teas, for example, of the various sorts. These, in Europe at least, are never boiled, but only infused and scalded for a short space of time; and, by that means, their whole virtue is drawn forth, without being accompanied by any of those unpleasant properties which boiling would extract, while it was dissipating in proportion the agreeable light and fragrant essence which forms it's chief characteristic value and distinction. Why, then, it was urged, should not the like method prevail with regard to hops, as in other volatile vegetables? In the practice of half a century, this method had been used with invariable success; nor had they found the smallest reason to alter it, as their ale and beer were constantly praised by every person who tasted them. Of chemical and philosophical causes, no knowledge was pretended: they left science to the discussion of it's respective schools, students, and professors; convinced that this process did actually produce incomparable ale and beer, at a price both of labour and of money of which they knew the extent, and with which they were perfectly satisfied. How far it might suit public brewers, or even private families, to follow this example, must be left to the decision of the re-

spective individuals. Our business is to record curious facts and experience, and this we cannot but regard as an article highly worthy of mature consideration.

Patent Powder, Stain, and Varnish, for Beautifying and Preserving the Colour of all Sorts of Wood, either Unwrought or in Furniture, &c.

THIS patent was obtained in 1778, by Mr. Humphrey Jackson, who states his invention to consist in an entire new method of beautifying, and preserving the native colour, of all sorts of wood, particularly mahogany furniture, in a very superior manner to any hitherto practised, by means of a powder, stain, and varnish. The powder, which is also extremely useful in polishing and sharpening all fine steel edged instruments, is described in the following manner—Take equal parts of finely pulverized pumice stone and burnt alum; and half a part each of finely powdered true lapis calaminaris, tile, and green vitriol calcined to redness: mix them together, and rub the wood with a woollen cloth covered by the powder, till it has received a good polish. Then use the following stain—Boil six pounds of stick lac in three gallons of water, till the colour be extracted, and strain off the liquor; then, adding to it half a pound of madder root, boil it till reduced to three quarts. Digest half a pound of cochineal, half a pound of kermes berries, and four ounces of clean scarlet rags, in a glass vessel, with a gallon of spirit of wine and a solution of two ounces of pearl ash in half a pint of water, till all the colour be extracted: strain the liquid, and add to it the stick lac decoction. Lastly, add as much aqua fortis as will bring it to a proper red colour, with which brush

over the wood till it becomes of the desired appearance. The varnish, by which it is of course to be preserved, is thus made—Take a pound of clear white amber, and half a pound of gum copal; put them into a close vessel, with six pounds of oil of nuts, and half a pound each of spirit of turpentine and oils of rosemary and lavender. Digest them in a sand heat, till the oils become as thick as syrup; strain for use; and, when it is quite clear, varnish the wood with a brush, and let it dry. It seems scarcely necessary to add, that the powder, when applied on leather for the purpose of polishing and sharpening steel edged instruments, must be levigated to the finest and most impalpable state.

West India Bitters, or Anti-Bilious Drops.

THE following is said to have been Tous-saint, late Emperor of Hati's celebrated bitters, called by him anti-bilious drops, and used generally throughout the West India islands—Take three drams of Seville orange peel; two drams of gentian root; one dram each of cardamoms, grains of paradise, and gallengals; half a dram each of nutmeg and cloves; one scruple each of saffron and cochineal; and half a handful each of camomile flowers and Roman wormwood. Infuse the whole in two quarts of brandy, rum, or Madeira wine; and, after it has stood some time, pour off what is clear, and add to the ingredients a quart more of either liquor, though brandy is considered as best for the purpose. This, too, having remained a somewhat longer time, and been occasionally shaken, may be in like manner poured off for use. Two tea-spoonfuls, or somewhat less, are directed to be taken, an hour before dinner, in half a glass of wine.

Excellent Shrub, as made in the West-Indies.

HAVING first made a good syrup with twelve pounds of best moist sugar, they add three quarts of lime juice, and nine quarts of rum; mixing them well together, and fining the liquid in the same manner as wine. A few pints of brandy, with proportionably less rum, is considered as an improvement. In England, where fresh lime juice is not to be procured; and where moist sugar unadulterated is by no means with certainty always obtainable in small quantities, lemon juice and loaf sugar must be substituted; though both, perhaps, and certainly the former, are somewhat inferior.

Art of making Red and White Burnt Almonds or Prawlongs.

WHAT, in England, we call simply burnt almonds, though covered with coatings of sugar, the French distinguish by the appellation of amandes à la praline; from whence has arisen the name of prawlings, or prawlongs, as most other articles of this sort are denominated by our confectioners. Burnt almonds, or rather almond prawlongs, are thus prepared—Sift the dust from some of the best Jordan almonds; and rub them well in a cloth, to clean them properly, though they are not to be scalded or blanched: then put them into a preserving pan, or stewpan, either with some syrup, or with their weight in sugar, and a little water. Keep them on the fire, continually stirring them, till they crackle and fly about and the sugar begins to colour; then, taking them off, stir them gently about to collect the sugar, put them on a sieve, separate from each other those which stick together, and leave them about two

hours to dry in the stove, the sun, or any other moderate heat. After this, as they should always have two coats of sugar, prepare another pan of boiling syrup, put them in again, and give a second coating in the same manner as the first. This mode produces them white; but, in order to make red burnt almonds, or red almond prawlongs, mix about a tea-cupful of water with sufficient cochineal to produce a good red; and, putting in half of it with the first boiling syrup, and the other half, adding a little more cochineal, with that for the last coating, they will be of a beautiful and lively rosaceous or deep crimson colour.

*Pistachio Prawlongs, Filbert Prawlongs, &c.
Red and White.*

PISTACHIO prawlongs, both red and white, are made with pistachio nut kernels exactly in the same manner as the red and white burnt almonds or prawlongs. Filbert prawlongs, though so called, are seldom made with any thing but Barcelona nuts, the kernels of which are roasted on tin or copper sheets, &c. in an oven; after which, they are treated in all respects the same, for both colours, as the other prawlongs. Filberts, of course, or even our own hazel nuts, might easily be done in the like manner.

Orange and Lemon Prawlongs.

CUT away all the white from either lemons, or Seville or China oranges, the process being precisely the same for each, and cut them into regular pieces of about three quarters of an inch in length, and the eighth part of an inch in width; and, having a proper quantity of syrup boiled nearly to caramel height, stir in the bits of peel, keeping them as much as possible separate,

with a long wooden spoon, off the fire, till they become quite cold. Shake them in a large sieve, to drain through any sugar which may not adhere, and keep them dry in papered boxes. Orange flowers, and many other articles, may be managed in a similar way.

White Sugared Almonds.

THESE almonds differ from the prawlongs, in being blanched before they are coated, put into the boiling syrup for a moment only before the sugar begins to change its colour, and stirred continually as long as it sticks to the pan. Should it cool too soon, it may be again put on the fire, and have the almonds rolled in it as before. Sugared almonds are seldom coloured; but it is easily effected, in the same manner as prawlongs, comfits, &c. Nuts, or filberts, may also be sugared after the above method, being first blanched.

Rich Cream for Fruit Pies or Tarts.

BOIL a bit of lemon or Seville orange-peel, a little cinnamon, two laurel leaves, a dozen coriander seeds, two or three cloves, a blade of mace, and a pint of new milk; and, having ready in another stewpan the yolks of three eggs, beaten up with a little good milk and half a spoonful of fine flour, strain and stir the hot milk in, set it over the fire, instantly begin whisking it to a thick cream consistence, and immediately take it off again. As it gets a little cool, stir in a table-spoonful of rose or orange-flower water; or, if higher perfume be required, a little syrup of clove-gilliflowers, and a few drops of essence of ambergrease. This rich cream is particularly agreeable with pies or tarts of green gooseberries, codlings, or currants. It may

be made in a plain manner, very good, with lemon peel, cinnamon, and laurel leaves only, boiled in milk, and a single egg beat up with a spoonful of rice flour. Fruit pies with cream should always be covered, like tarts, with puff paste; and, when served up, have their tops cut round and taken off, for the purpose of depositing either of the above creams on the fruit: after which, the top may be replaced, either whole or in quarters, or small leaves of ornamental baked puff paste be laid all round.

Curious Origin of the famous Barbadoes Water.

THE French claim, with much plausibility, the honour of having first prepared this excellent liqueur—A Frenchman, they say, a native of Marseilles, and who was by profession a distiller, having been taken at sea, by an English man of war, in the year 1696, was carried as a prisoner to Barbadoes. During his residence there, he remarked that they made a small drink with the bitter scum and dregs of the sugar, as a beverage for the working negroes and domestics. In order to prepare it, they filled vats and other large vessels with water and these gross articles; adding flowers and rinds of oranges and citrons, with some cinnamon and a few cloves. This composition, fermenting in the heat of the sun, soon acquired the strength of a hydromel, or small wine. The English rested satisfied with drinking it thus, never once imagining that this weak beverage was capable of producing so cordial a liquor. The Frenchman, being served with it, like the rest, instead of wine or beer, thinking he could convert it into something good, proposed giving it a rectification; which so well answered, after a few experiments, that the liquor was found very agreeable: and,

at length, he carried it to such perfection, that the governor and principal inhabitants resolved on sending some of it to England; where it charmed every body, and is to this day one of the richest and most delicious cordials. It is extremely difficult to be imitated; for, though we may give it the same taste, strength, and fragrance, the delicacy of the sugar spirit is never to be caught: besides, even the best brandy spirit, even that of wine, retains constantly a slight degree of acidity, which it contracts from the stones of the grapes during the fermentation, and of which it is difficult, if not impossible, to be divested, by even the most skilful practitioners in the art. The French author, however, who makes this judicious remark, not very consistently asserts, that the counterfeit Barbadoes water, made with brandy, is preferable to the original.

Genuine Method of making Barbadoes Water.

THE following is said to be, at present, the genuine method of making Barbadoes water—Having pared a number of fresh citrons extremely thin, and dried their yellow rinds in the sun; grate the white part down to the pulp or juice, put it into a cold still, and draw off as much of that simple water as can be obtained good, with a quick fire. In the mean time, put after the rate of a pound of it's dried yellow rinds into a quart of the best Barbadoes spirit; and, when they are sufficiently soaked, to each quart of the spirit, a quart of Madeira wine. Then distil the spirit, with the yellow rinds and wine, in a cold still: and, putting a pint of simple water to a quart of the other strong water, prepare a syrup of double refined sugar. Make this syrup, by boiling three pints of water, and the whites of

three eggs, to every pound of sugar; carefully scumming it, and running it through a jelly bag till quite clear. Half a pint of this syrup, more or less, according to the preferred degree of sweetness, must be added to each quart bottle of the mixed liquid, with a bit of alum not larger than a pea; and, when it grows quite clear and fine, it is to be racked off into other bottles, with a few flowers of citron in each. It is easy to perceive that, with fine fresh Seville oranges and large thick rinded lemons, and perhaps a little essence of citrons, and especially with lemon or orange flowers as substitutes for those of citron, and pure French brandy instead of the Barbadoes spirit, following in all other respects the genuine method above described, a very fine Barbadoes water may with certainty be made even in England. We must not, however, venture to recommend it as superior to that of Barbadoes.

Admired Liqueur, called Crème de Barbade, or Barbadoes Cream, as made in France.

THIS truly delicious French cordial, which proudly vies with the original, and even aims to surpass it, is thus prepared—Infuse, for a fortnight, in nine quarts of brandy, the rinds of three citrons, and of three fine large China oranges, a few cloves, four drams of cinnamon, and two drams of mace. Distil the whole, in a water bath; and, having extracted six quarts, return it by the neck of the cucurbit, and cohobate. Having a second time extracted five quarts of spirit, dissolve in it six pounds of double refined sugar; and, when well mixed and filtered, bottle the cream, or liqueur, for use. This is certainly a most admirable French cordial liqueur, and not of very difficult preparation.

Curious Substitution of Sour Grapes for Green Gooseberries.

IT too often happens, in England, that grapes, where the vines are neglected, and the summer proves unfavourable, never ripen. In such cases, they may, at least, be made into tarts or pies, like green gooseberries; from which, it is certain, they will then not be readily distinguishable. It is an undoubted fact, that his late Royal Highness the Duke of Gloucester, when at Florence, and slowly recovering from a long and dangerous illness, felt a most vehement inclination, or longing, for a gooseberry tart, at a season when no such fruit was there obtainable; to the mortification and disappointment of all the family, as well as of his royal highness. At length, however, to their great joy, Mrs. Vanini, an Englishwoman, mentioned in Dr. Smollet's Travels, who kept a great inn at Florence, undertook to make one. This she, accordingly, did; and the duke, who both relished and praised it exceedingly, desired to have one every day sent him while he remained with the British minister, Sir Horace Mann, at whose house he then resided.

Good, Cheap, and Wholesome, English Coffee.

MANY are the substitutes for genuine coffee, and true it is that it may be in some degree easily imitated; but, after all, good coffee has a fragrance peculiarly its own, which is nowhere else to be exactly found. Though that which we are about to recommend has been extolled as possessing the same taste and flavour as the true Mocha coffee, and absolutely pronounced undistinguishable by the greatest connoisseurs, we feel compelled to acknowledge its chief superiority over even the

humblest true coffee, must be sought, we apprehend, in it's excessive cheapness and it's undoubted salubrity. It is certain, however, from the very great diversities in prepared genuine coffee, owing to a variety of causes, even persons a good deal accustomed to drinking coffee might unsuspectingly take the present substitute for real. This, surely, added to it's being truly wholesome and nourishing as food, and prodigiously cheap, must render it a desirable article in numerous families. In short, there is scarcely any thing which can possibly be healthier or cheaper; this English coffee being, in fact, little else than horse beans, which are to be prepared in the following easy manner—Roast any quantity of these beans in a common but clean frying pan, over a clear fire, till they begin to darken in colour; and then, from the point of a knife, continue putting small bits of honey among the beans, stirring them all the time, till they become of a deep chesnut brown. Having now taken them off the fire, to a quart of beans, immediately put an ounce of cassia mundata into the pan, and stir them about in it till they get cool. After being ground, and made, exactly like real coffee, few persons will detect the difference. It may be proper to add, that the cassia mundata is a very cheap spicey drug, somewhat of the nature of cinnamon, but far less expensive. On this account, the cassia bark is too often sold for cinnamon.

Raspberry Jam.

AFTER properly picking any quantity of ripe raspberries, mash them fine with a long wooden spaddle or spatula; and, with three-quarters of a pound of powdered loaf sugar dissolved in half a pint of water for

every pound of raspberries, boil them about half an hour, stirring the whole well together, so as to mix them thoroughly and prevent any burning at the bottom. When the jam is sufficiently done, put it up in a pan or pots; sifting a little powdered loaf sugar over the jam, before it be closely covered up.

Calf's or Neat's Foot Jelly.

THOSE who would really have calf's foot jelly, must probably make it themselves; what is commonly sold as such, being almost invariably prepared with neat's feet, vulgarly called cow heels. The deception, however, is of little consequence; the latter being full as nourishing, though perhaps not quite so delicate. Boil, therefore, either two feet of a calf, or a single neat's foot, in near a gallon of water, till it be almost half reduced; then, straining it off, and letting it stand till cold, skim off the top, and take away the clear jelly, leaving the sediment or dregs behind. Put this clear jelly into a saucepan, with half a pint of mountain, or three-quarters of a pint of good raisin wine, the juice of two large lemons, with one Seville or China orange, about a quarter of a pound of powdered loaf sugar, and some of the lemon or orange rind. Whisk up the whites of half a dozen eggs while the jelly is warming, and stir them well in till it boils. After it has boiled together five minutes, take out a little in a spoon, to try if it will jelly as it cools; and, being satisfied, pour it into a flannel bag hung near the fire, to preserve the fluidity of the jelly by the warmth, that it may pass more freely through. If it should not run clear into the bowl or pan, repass it till it becomes so, and then run it into the glasses, or fill them up with

a spoon. When this jelly is taken medicinally, there may be less lemon or orange juice, or even none, as well as more or less wine, according to circumstances. On the other hand, some use almost double the quantity of these articles, as well as of common sugar.

Damson Cheese, and Refined Damson Cheeses or Biscuits.

THOUGH it might be difficult to maintain the propriety of either of these names for such articles, they are both very agreeable delicacies, and are thus easily and by no means expensively prepared—Bake any quantity of fine picked and clean ripe damsons, in a deep earthen pan or jar, covered over with paper, till they are quite soft, in a slow oven; and, rubbing them, while hot, through a colander, put the juice and pulp into a stewpan, with powdered loaf sugar to palate, and boil them at least two hours and a half over a gentle fire; frequently stirring the mass, till it becomes quite thick and stiff. In the mean time, having cracked and blanched, or rather skinned, the kernels of the damsons, stir them also in, about five minutes before taking it off, and put the whole into moulds or cups. After letting it stand twenty-four hours, dip in brandy pieces of writing paper cut of a proper size to cover the tops of the damson cheeses, place the paper over, and keep them in a dry place. Damson cheese thus made will continue good some years; and, in the same way, cheese may also be prepared with plums, bullaces, &c. If made up in very small moulds, and not intended for long keeping, there will be no necessity for the brandied paper to cover them. A superior or refined sort of damson cheeses, sometimes called fresh dam-

son biscuits, so that these damson have the names both of cheese and bread, without partaking the nature of either, is made in the following manner—The damsons being baked thoroughly, are first to be skinned and stoned; then forced through a sieve, by means of a spoon; and, two pounds of sifted loaf sugar, with the addition of two whisked whites of eggs, for every pound of this damson jam, well mixed up with it. Then, folding up writing paper into small square boxes, called by the confectioners coffins, the mixture is to be deposited therein as smoothly and finely as possible. These cheeses or biscuits are then to be placed in a stove, or other moderately warm situation, for about a week, or till sufficiently dry; when, the paper being torn from them, they are to be kept in proper boxes, lined with paper, like other dried sweetmeats, for use. Apricots, peaches, and even barberries, &c. are thus made into what are called biscuits of the respective fresh fruits; only, of course, adding more or less sugar, with other slight but obvious deviations in preparing the different sorts.

Artificial Seltzer Water.

THE genuine Seltzer water, one of the most salubrious mineral fluids in the world, is produced from springs which rise near Nieder Selters, in the Archbishopric of Triers. Though it may be copiously drank in almost all cases, on merely preserving the bowels in a regular state, the usual quantities prescribed, by medical men, are from half a pint to a pint at a time. Such, indeed, are it's grateful taste, and exhilarating properties, that it forms a favourite and principal refreshment at the tables of the luxurious, not only in Germany but in Holland. It is exported in stone bot-

tles sealed with the episcopal cross, each containing about two and a half English pints. This water, which has a mildly saline and alkaline taste, and a pungent briskness, is particularly recommended in slow hectic fevers accompanied with profuse nocturnal perspirations, in all cutaneous eruptions, disordered states of the stomach, heartburn, affections of the alimentary canal in general, nervous and nephritic complaints, &c. Those who cannot afford the expence of, or may be doubtful of obtaining, the genuine Seltzer water, will easily get prepared a very admirable substitute, of no mean medicinal efficacy, and certainly still more pleasant to the taste than even the natural water, which it considerably resembles, by adding, to every two quarts of the lightest and softest common or distilled water, half a scruple of magnesia, a dram of fossil alkali, and two scruples of common salt; saturating the whole with fixed air by the usual process.

Pyrmont Water.

THE celebrated spring by which this genuine mineral water is supplied, rises at Pyrmont, in the circle of Westphalia. Pyrmont water, though of a strongly acidulated taste, is very agreeable; and, emitting a large portion of gas, is said to affect the persons who attend at the well, as it does those who drink it in any considerable quantity, with a sensation not very different from that of intoxication. It is highly recommended in all cases of debility, where the constitution requires the assistance of an active tonic which does not excite permanent heat; in bilious sickness; and particularly, when mixed with milk, in the gout. The proper dose is easy soon to be ascertained by the respective parties:

it should, however, never exceed three pints in twenty-four hours; and, in most cases, half that quantity may be sufficient. It promotes the secretion of urine; and, sometimes, occasions a salutary eruption of the skin. We have the high authority of that distinguished physician, Sir John Pringle, that the foregoing artificial Seltzer water, with the addition of eight or ten drops of the muriated tincture of iron in every pint, will resemble the genuine Pyrmont water both in properties and taste.

Mallowitz's Curious and Newly-Invented Method of Silvering, so as to penetrate or sink into the Metal.

THE ingenious inventor of this process, Mr. Mallowitz, is a native of Russia; and, we have some reason to believe, his very curious method of silvering so as to sink into the metal, by means of a powder and a paste, has been hitherto unknown in this country, though for some time practised by the Russians. The whole process, as described by Mr. Mallowitz, is this—For the powder, dissolve, in aqua fortis precipitated by copper, silver one part; luna cornea, washed and dried, one part; and borax, very well calcined and powdered, two parts. Mix the whole in a glass mortar, and sift the powder through a fine sieve. To make the paste, take equal parts of this powder; pure salt of glass, being the scum which rises in melting glass; purified sal ammoniac; pure sal gem; and pure martial vitriol: each of them finely pulverized. Mix these powders; and grind them on a porphyry, moistened with pure water, or a weak solution of gum, till it becomes a paste capable of being conveniently spread or laid on with a hair pencil. The metal to be silvered, being pre-

viously well polished, and well moistened with water in which a very little salt has been dissolved, is to have some of the first powder sifted as even as possible over it: and, thus charged, to be heated on live coals till red; when it is to be immediately plunged into boiling water in which have been dissolved a little salt and white tartar, and well scratch brushed while it is kept wet with boiling water and has all impurities cleaned off. In this first operation, which is the most essential, the silver penetrates the copper. A new charge is then laid on with a pencil, of the prepared paste: when the piece is to be heated of a cherry red, plunged into boiling water, scratch brushed in cold water, wiped dry, and then rubbed with white tartar. These charges are to be repeated four or five times; after which, the article will be like silver mat, and may be burnished as fine as the best silver. By means, also, of Mr. Mallowitz's process, the silver may be partially renewed in places worn out by time or use.

Preserved Cucumbers, or Green Gerkins, as fine Wet and Dry Sweetmeats.

PICK out the greenest unspotted small cucumbers or gerkins, and let them soak two days and nights in salt and water; then boil them up a very little in fresh water, and let them afterward soak in it all night. Next morning, drain them into a saucepan, put sufficient water to cover them, and to each pint of water a pound of loaf sugar. Let them boil, close covered, for five minutes; and then return them, with the syrup, into the vessel where they were soaked, or any other, and let them remain till the following day. In this manner continue to boil them gently up,

a few minutes only, for three or four days; first, however, boiling the syrup with a little lemon or Seville orange peel, and putting in the cucumbers for five minutes only. When they have sufficiently imbibed the syrup, pour them into the wet sweetmeat pot or jar, or glasses, let them stand a day or two uncovered, and then carefully close them up for use. To convert these wet cucumbers into a dried sweetmeat, or sugared preserve, it is only necessary to wash off all the syrup with warm water, lay them on the top of a wire sieve to drain, and set them for a day in a drying stove or other warm situation; after which, having stood till quite cold, they are to be taken off the sieve, and put up in boxes properly lined with paper for keeping. In this simple manner may most wet preserved fruits be converted into dry sweetmeats.

Superlative Strong Beer for Bottling.

THE following process for brewing an ale barrel, or thirty-two gallons, of superlative strong bottled beer, is submitted to those who are fond of experiments in brewing—Prepare two bushels of malt, with half a bushel of wheat just cracked in the mill and having part of the flour sifted out. Then, heating a copper of water scalding hot, pour into the mashing vat a sufficient quantity for the required barrel of wort; and, when it has stood till the features of the face are reflected on looking in, put to it first the malt, and then the wheat, without stirring either. After it has thus remained two hours and a half, let it run into a tub, on two pounds of fresh hops and a handful of rosemary flowers; and, as soon as the wort is all run in, put it in the copper, and boil it

two hours. Strain it off, set it to cooling very thin, clear it well, and work it very cool with a small quantity of good yeast. On the yeast's beginning to fall, put the beer into the barrel; and, when it has there ceased working, put in a pint of whole wheat, with half a dozen eggs, stop it up, let it stand a year, and then bottle it off. This is the entire process for making a superlative bottled beer. In the mean time, by mashing again, twice, in like manner, the same malt, wheat, &c. as produce this beer, and mixing together both runnings, a couple of barrels of good family beer will also be produced. Perhaps, if the wheat were malted, this plan might answer still better.

Fine Whisked or Whipped Syllabub.

TAKE a quart of cream, a pint of mountain wine, the juice of a large lemon, and one Seville or two China oranges, with a large glass or more of brandy, a gill of orange-flower water, and powdered loaf sugar to palate. Whisk or whip it up well; and, as the froth rises, take it off with a spoon, and lay it on an inverted sieve to drain. If it should not rise well, add the whites of a couple of eggs. When sufficiently whipped, put a few spoonfuls of the liquid into the syllabub glasses, grate in a little nutmeg, and fill up high with the froth. It may be made of colour, either with a little cochineal, or by using red port wine instead of mountain, but this is seldom done. A common sort, however, is made in some parts of the country, chiefly with new milk, cyder, orange or lemon juice, and sugar and nutmeg, which they colour either green, red, or yellow, by means of spinach juice, cochineal, or saffron.

Dartmouth Pie.

THIS curious pie, formerly of great fame, is thus made—Chop or mince small, on a chopping board, two pounds of the lean part of a leg of mutton, with one pound of beef suet; keeping them constantly stirred up from the board, to prevent the minute particles from sticking. Add a pound of well cleansed currants, sift over three ounces of powdered loaf sugar, grate some nutmeg, and season with a little salt. The whole being well mixed, is to be put into a paste composed of two parts purified beef suet, and one part fresh butter; both melted, mixed in the water which is to make the crust or paste, then boiled up together, poured into the excavated centre of the sifted flour, kneaded up, and rolled out in the usual way, for lining and covering the dish.

Syrup of Nutmegs, with Brandy.

BY preparing, with brandy, in the following manner, a small quantity of this syrup, it will be at all times ready for puddings, &c. where a little of both these articles may be required; and not only prevent waste, but admit a neater and more intimate union with the composition, whatever it may happen to be, as well as with each other—Put into a small stewpan, three ounces of pounded nutmegs, pour on them a pint and a half of boiling water, and let them boil in it three quarters of an hour. On straining off the liquid, put to it two pounds and a half of sifted loaf sugar, beat up an egg in a little rose or orange-flower water, set the whole over a clear fire, and carefully take off the scum as it rises, till a good syrup be formed. On it's getting quite cold, mix with it at least half a pint

of brandy, put it in a bottle, and keep it closely stopped, in a cool situation, for use. It will be found a very convenient article in a family, for many purposes.

Syrup of Cloves, Cinnamon, or Mace.

ALL these syrups, which will be useful on many occasions, are made exactly on the same plan—Take two ounces of either cloves, cinnamon, or mace, well pounded, and put it into about a pint of boiling water in a small stewpan. Let it boil about half an hour, run the liquor through a hair sieve, dissolve in it a pound and a half of powdered loaf sugar, clear it over the fire with the beaten up white of an egg and a little rose or orange-flower water, and let it gently simmer till the syrup be formed and clear. Then put it up in phials, but they must not be closely corked till the syrup gets entirely cold.

Baked Gooseberry Pudding.

STEW gooseberries over a slow fire till they are as tender as possible, and then pulp them through a hair sieve. Beat up five or six eggs, strain them to about a quart of the gooseberry pulp when cold, and mix up both with crumbs of bread or Naples biscuits, plenty of sugar, and a little grated orange or lemon peel and nutmeg, with some rose or orange-flower water. Line the dish with paste, pour in the fruit, &c. place a rim of paste round, and let it be moderately baked.

Gooseberry Tansy.

MELT some fresh butter in a frying pan, and fry with it a quart of gooseberries till they are quite tender and capable of being compleatly mashed together. Beat up six yolks and four whites of eggs with a

pound of sugar, a glass of white wine or brandy, a gill of cream, the grated crumb of a two-penny loaf, and three table-spoonfuls of flour. Pour the gooseberries out of the pan to this mixture, stir the whole well together, and set it in a saucepan over the fire to thicken. Then put butter in the frying pan, fry the whole brown, and serve it up with moist sugar strewed or loaf sugar grated over.

Rich Gooseberry Pie or Tart.

BUTTER and flour the dish or tart pan, to prevent the crust of the pie or tart from sticking when baked; then line it with a sheet of puff paste, and put in the gooseberries, well mixed and topped with sugar, but do not add any water. Cover it in with puff paste brushed over with the white of an egg, sift on it a little fine sugar, and let it be well but not too much baked. On coming from the oven, having ready a proper quantity of prepared cream, cut open the top of the pie or tart to introduce it, and serve up in the usual stile. Indeed, gooseberries always bake greener with an open than a close top, and in a quick oven; if they are wanted to be red, they should be baked slowly, and have a close covering.

Beautiful Black Dye for Linen.

IT is well known, that linen has always been with more difficulty dyed of a black colour than either silk, woollen, or cotton. The black obtained from green vitriol and galls is quickly washed out; and a beautiful, deep, and permanent black, is only to be obtained for linen by the following process—Mix, in a large bottle, with a quart of soft water, two ounces and a half of common aqua fortis; and, adding gradually the same quantity of litharge, slightly cork

the bottle, occasionally shake it, and keep it in a warm situation. After a few days, the liquid may be poured into a deep earthen, leaden, or pewter vessel; in which the linen to be dyed, being first well washed, though not bleached, should be immersed for ten or twelve hours. Being then taken out, and three times washed and rinsed in cold water, it is to be dipped in a weak solution of common glue, again rinsed, and hung in the shade to dry. In a quart of rain or other soft water, three quarters of an ounce of well bruised galls are next to be boiled for eight or ten minutes, when the like quantity of common salt must be added. As soon as the salt is dissolved, the linen should be boiled seven or eight minutes in the liquor; after which, it must be taken out, washed, wrung three times as before, and dried in the shade. At this stage of the process, the linen will receive a dark grey-yellowish tinge, which disposes it for the better reception of the colour. It is now to be immersed, for eight or ten hours, in a liquid composed of three quarters of an ounce each of copperas, or vitriol of iron, and common salt, dissolved in a quart of hot water; after which, it is to be again washed, rinsed, and hung to dry in the shade. For striking the black colour, three quarters of an ounce of log-wood is to be boiled for seven or eight minutes in somewhat more than half a gallon of river or rain water; when a quarter of an ounce of white starch, previously mixed with a little cold water to prevent it's rising in lumps, must be added. This being perfectly dissolved, the linen is to be boiled in the liquor for seven or eight minutes, when it must be again rinsed and dried as before. It will thus acquire a fine black tinge; but, if the dye be not deep

enough, it is to be again dipped and treated in the same manner, as often as may be necessary to effect this purpose. As, however, the linen will not, in this state, admit of being washed in ley or soap water, without losing colour, it is to be dipped in a cold solution, prepared by boiling, for seven or eight minutes, an ounce of well bruised galls in a quart of the glue water, wherein an ounce of copperas must then be dissolved. The linen having remained an hour in this liquor, must be pressed, and dried in the shade; when it will have acquired a beautiful, deep, and durable black colour, capable of being washed with the same security as any other dyed colour whatever.

*Oxymel of Garlic for Asthmatic Complaints,
Rheumatism, &c.*

IN a general sense, oxymels are any compositions of honey and vinegar boiled to the consistence of a syrup. Simple oxymel, for example, is merely clarified honey melted in an equal weight of water, with the addition of as much vinegar as water, boiled to the consistence of a syrup; and even this, taken about half an ounce at a time, is said to attenuate gross humours, carry away slimy matter, open old stoppages and obstructions of the lungs, and remove phlegm with whatever else occasions shortness of breath. In the humid asthma, for promoting expectoration and the fluid secretions, &c. the oxymel of garlic seems to stand in still higher estimation with the faculty. It is thus made—Boil, in a pint of vinegar, half an ounce each of cleansed carraway and sweet fennel seeds, for about a quarter of an hour; then take it off the fire, slice in three ounces of garlic, and cover it closely up. As soon

as it becomes cold, the liquor must be strained and expressed; and mixed, by the heat of a water bath, with a pound and a quarter of clarified honey, to a proper syrupy consistence. A tea-spoonful or two of this oxymel, taken occasionally, particularly night and morning, will scarcely ever fail of proving beneficial to all persons afflicted with an asthma. It is also frequently serviceable in rheumatic complaints, especially when assisted by warm embrocations.

American Pot-Ash Cakes or Biscuits.

THIS curious article, though at present unknown in England, will probably become as common here, after a fair trial, as it has long been in America. Pot-ash cake or biscuit is, indeed, both easily and cheaply made, and agreeable, wholesome, and even nutritious, when it is made; the method of doing which is simply as follows—Take a pound of flour, and mix with it a quarter of a pound of butter: then, having dissolved and well stirred a quarter of a pound of sugar in half a pint of milk; and made a solution of about half a tea-spoonful of salt of tartar, crystal of soda, or any other purified pot-ash, in half a tea-cupful of cold water; pour them, also, among the flour, work up the paste to a good consistence, roll it out, and form it into cakes or biscuits. The lightness of these cakes depending much on the expedition with which they are baked, they should be set in a brisk oven.

The Honourable Mr. Charles Hamilton's Method of making Grape Wines, fully equal to Champaign and Old Hock, from the Fruit of his beautiful Vineyard, at Pain's Hill, in Surry.

THE vineyard belonging to Pain's Hill,

one of the finest country residences in the united kingdom, is situated on the south side of a gentle hill, the soil being a gravelly sand. It is planted entirely with two sorts of Burgundy grapes: the Avernat, which is the most delicate and tender; and the miller's grape, originally so named from the powdered whiteness on the leaves in the spring, called in England the black cluster or Burgundy grape. We shall give, in the Honourable Mr. Hamilton's own words, his valuable account of the process pursued, and it's successful effect—"The first year, I attempted to make wine in the usual way, by treading the grapes; then letting them ferment in the vat till all the husks and impurities formed a thick crust at the top, the boiling ceased, and the clear wine was drawn off from the bottom. This essay did not answer. The wine was so very harsh and austere, that I despaired of ever making red wine fit to drink; but, through that harshness, I perceived a flavour something like that of small French white wines, which made me hope I should succeed better with white wine. That experiment succeeded far beyond my most sanguine expectations: for, the very first year I made white wine, it nearly resembled the flavour of Champaign; and, in two or three years more, as the wine grew stronger, to my great amazement, my wine had a finer flavour than the best Champaign I ever tasted. The first running was as clear as spirits; the second running was œil de perdrix, or partridge eye colour; and both sparkled and creamed in the glass, like Champaign. It would be endless, to mention how many good judges of wine were deceived by my wine, and thought it superior to any Champaign they ever drank. Even the Duke de Mirepoix preferred

it to any other wine. But, such is the prejudice of some people against any thing of English growth, I generally found it most prudent not to declare where it grew till after they passed their verdict on it. The surest proof I can give of it's excellence is, that I have sold it to wine merchants for fifty guineas a hogshead; and one wine merchant, to whom I sold five hundred pounds worth at one time, assured me, he sold some of the best of it from seven shillings and sixpence to ten shillings per bottle. After many years experience, the best method I found of managing it was this—I let the grapes hang, till they had got all the maturity the season would give them; then, they were carefully cut off with scissars, and brought home to the wine barn in small quantities to prevent their breaking or pressing one another. Then, they were all picked off the stalks, and all the mouldering or green ones discarded, before they were committed to the press; where they were all pressed in a few hours after they were gathered. Much would run from them, before the press squeezed them, from their own weight on one another. This running was as clear as water, and as sweet as syrup; and all of the first pressing, and part of the second, continued white: the other pressings grew reddish, and were not mixed with the best. As fast as the juice run from the press into a large receiver, it was put into the hogsheads and closely bunged up. In a few hours, one would hear the fermentation begin; which would soon burst the casks, if not guarded against by hooping them strongly with iron, and securing them in strong wooden frames, and the heads with wedges. In the height of the fermentation, I have frequently seen the wine oozing

through the pores of the staves. These hogsheads were left all the depth of winter in the cold barn, to have the benefit of the frost. When the fermentation was over, which was easily discovered by the cessation of the noise and oozing; (but, to be more certain, the pegging the cask shewed when it would be quite clear:) then it was racked off into clean hogsheads, and carried to the vaults, before any warmth of weather could raise a second fermentation. In March, the hogsheads were examined. If they were not quite fine, they were fined down with common fish glue, or isinglass, in the usual manner; those which were fine of themselves were not fined down. All were bottled, about the end of March; and, in about six weeks more, would be in perfect order for drinking, and would be in their prime for above one year: but, the second year, the flavour would abate; and would gradually decline, till it lost all flavour and sweetness. Some, that I kept sixteen years, became so like Old Hock, that it might pass for such to one who was not a perfect connoisseur. The only art I ever used to it was, putting three pounds of white sugar-candy to some of the hogsheads, when the wine was first tunned from the press; in order to conform to a rage that prevailed, to drink none but very sweet Champaign." In the astonishing success of this process, we see demonstrated how little assistance from art is required by nature, provided that little be judiciously applied.

Irish Ale.

IN Ireland, where whiskey has long been the favourite beverage of the common people, and claret of the middle and higher classes of society, great attention to ale or beer was not much to be expected.

The generality of Irish ale was too thin and light for hard-working men, which not a little contributed to establish their decided preference for ardent spirits; a very fatal consequence, to which may possibly be ascribed many of those dreadful scenes which have so often stained that unhappy country. As Ireland, however, in a disposition to cultivate science, and a fitness naturally qualified for its reception, yields to no other country whatever; the Dublin Society, with a zeal which cannot be sufficiently commended, have directed much of their attention to this important subject. At present, therefore, not only as good ale and beer, but as good porter too, begin to be brewed in that part of the united kingdom as in England. Indeed, many years ago, the Wicklow ale, in particular, was deservedly famous; and, as the mode of producing it will afford a favourable notion of the Irish general method of brewing, it is here thought proper to be described. There are few countries, from which some practical knowledge is not to be gained, and Ireland is by no means one of them. This was their method—They brewed at Wicklow, with hard water, for the best reason in the world—because they had no other. For every barrel of fine ale, thirty-two gallons, they used six bushels of pale malt very coarsely ground, with two pounds of hops. In brewing with this proportion of ingredients, they regulated the heats of their liquor by adding, for the first mash, one barrel of cold water from the well to every four barrels of boiling water in the copper, on the first moment of its beginning to boil; but, for the second mash, only one barrel of cold to six barrels of boiling water. They then boiled the hops in the wort of both the first and the

second mash, for two hours each; and, making a third mash for the like quantity of table beer, boiled the hops three hours in that wort also. In fermenting, they beat in the yeast; and, as soon as the second head had fallen, cleansed into the barrels, and kept filling them up for eighteen hours: then, putting about an ounce of dry hops into each barrel, bunged it loosely; and left in, for a few days only, a spill near the bung, to give it vent. After this, they bunged it down close; leaving only a spill in the head, to know when it dropped fine, which was seldom so long as six weeks, and sometimes sooner than a month. It was commonly kept about six months before sending it out: when it generally proved a very pale coloured, but lively, brisk, spirituous, and rather intoxicating ale; sparkling in the glass to the last, like ale which has long been bottled.

Curious Tartarian Method of preparing Corn for Food, without either Mills or Ovens:

THE Tartars, for this process, generally use either common or Siberian buck wheat, but it is applicable to most other species of corn or grain. It consists in thus simply blanching the seeds—Pour cold water on any quantity of corn, sufficient for bringing all the light and imperfect grains to the surface, which are to be poured off with the water. Then deposit the wet corn in sacks, for ten or twelve hours: and, when it has thus become a little swelled, roast it in an iron pan over the fire; continually stirring it, till the grain gets hard enough to feel tough and elastic between the teeth. When the husks are in this manner found to crack, they are easily separated from the kernel by pounding them with a wooden pestle and mortar. The Tartars use a

bruising machine made with the hollow trunk of a tree. The grain thus prepared has a yellow transparent appearance, and is at the same time greatly improved in taste. It is both eaten in this state, and cooked in a variety of ways.

Scotch Burgoo.

THIS, though a humble dish of our northern brethren, forms no contemptible article of food. It possesses the grand qualities of salubrity, pleasantness, and cheapness; and we shall not envy the feelings of those who can look with scornful disdain on the thousands of their fellow-creatures to whom it affords a comfortable regale. It is, in fact, a sort of oatmeal hasty pudding without milk, much used by those patterns of combined industry, frugality, and temperance, the Scottish peasantry; as well as mariners, fishermen, &c. and this, among other examples of the æconomical Scotch, is well worthy of being at least occasionally adopted by all who have large families and small incomes. It is made in the following easy and expeditious manner—To a quart of oatmeal, add gradually two quarts of water, so that the whole may smoothly mix: then, stirring it continually over the fire, boil it together for a quarter of an hour; after which, take it up, and stir in a little salt and butter, with or without pepper. This quantity will serve a family of five or six persons for a moderate meal. Cockburn, in his *Diseases of Seamen*, testifies it's peculiar salubrity for mariners, by observing that burgoo corrects that unwholesome costiveness of habit to which persons in a seafaring life are generally subjected by the constant use of salt provisions, &c. This is not by any means a trivial recommendation of it's use.

German Cement for Mending Glass and China.

REDUCE, separately, to the finest powder, equal quantities of unslacked lime and flint glass, and as much litharge as both of them together; the proportions to be adjusted by measure, when reduced to powder. Mix them well together, and work them up into a thin paste with old drying oil. This cement, or paste, which is very durable, will even acquire a greater degree of hardness when immersed in water.

Excellent Cheap and Wholesome Method of House Painting, as practised in Germany, Russia, &c. without Oil.

FOR a white colour, bruise lumps of fresh curd, and put them in an earthen pan to an equal quantity of lime well quenched in water and become thick enough for kneading. Stir the mixture briskly without any addition of water, and a white fluid will soon appear; which may be applied with as much facility, by means of a brush, as any oil paint or varnish, and dries much quicker than either, without possessing any bad smell. It must, however, be all used immediately on being prepared, as it will next day become too thick for use. When two coats of this white paint have been used, it may be polished with a piece of woollen cloth, &c. After polishing, if the place be exposed to moisture, brush it over with white of egg, which will render it as durable as oil painting. Several other colours may be prepared, by mixing ochre, Armenian bole, &c. which are not liable to be injured by the lime, after they have been well levigated. From the very extravagant prices generally charged for all sorts of house painting, this article is of no small value to the wise.

*Raspberry Postilla, an elegant Confection
made in Russia.*

THIS sort of confection, called in Russia postilla, or postillar, is extremely delicate, and there most highly esteemed. Hitherto, like numerous other articles in this collection, it has been quite unknown in England. It is, however, made by a very simple process, with which we are favoured by the friendship of a distinguished traveller. Put raspberries in an earthen baking pan or pot, and let it stand all night in a moderately heated oven. Mash the fruit next day, press it through a sieve, add about a quarter of the quantity of honey, and set it in the oven for another night.

Apple Postilla.

BAKE codlins, or any other sour apples, but without burning them, pulp them through a sieve into a bowl or pan, and beat them with a wooden spaddle for four hours; then, adding as much honey as will sufficiently sweeten the quantity of fruit, beat it at least four hours longer: it is reckoned, the longer beaten the better. Pour on a cloth spread over a tray, a thin layer of the mixture; and bake it in a slow oven, with bits of wood placed beneath the tray. If found, on taking it out, to be not enough baked on one side, set it again in the oven; and, when quite done, turn it, place on it a fresh layer of the mixture, and proceed with it in the like manner till the whole be properly baked. Apple postilla is also made by peeling the apples and taking out the cores after they are baked, mixing sugar to palate, and beating it up with a wooden spoon or spaddle till all is of a froth; then putting it into trays, and baking it for two hours in an oven moderately

hot. After which, another layer of the beaten apples is added, and powdered loaf sugar spread over. It may be either in thick or thin pieces. Sometimes, a still finer sort is made, by beating yolks of eggs to a froth, and then mixing it with the apple juice. The grand point, in these Russian preparations, is that of long perseverance in whipping or beating up the fruits, &c.

*Infallible Method of Killing and Expelling the
Tape-Worm.*

WORMS, of every description, might be considered as constituting some of the most distressful and afflictive maladies of human nature, were they not, in general, by timely attention, and prudent management, soon killed and expelled. Itinerary mountebanks, and quacks of other descriptions, have ever found a rich harvest in the natural dread of worms; by exhibiting different species of these loathsome and voracious devourers found in the entrails of various animals, and pretending to have expelled them from human bodies through the efficacy of their nostrums, &c. Among all the different kinds of those tormenting worms which infest the bowels of mankind, as well as of many animals, the most dreadful are the several species of the *tænia* or tape-worm. Of these, are the armed tape-worm, the unarmed tape-worm, the long-limbed tape-worm, the short limbed or broad tape-worm. That most frequently occurring in this country, is the *solium* of the Linnæan system; which is described as moving about, and having a regular round head resembling a wart. The body is composed of a number of articulated rings or joints, by which it attaches itself to the membranes of the intestines. It is often about half an inch broad, and not unfre-

quently more than sixty feet long. The usual symptoms of worms, such as nausea, vomiting, giddiness, indigestion, colic, flatulence, fits, &c. with a sensible pressure in certain parts of the abdomen, which mostly produces a chilling sensation when the worm changes it's place, may assist to announce it's actual presence; the only positive criterion, is the expulsion of one or more pieces of the worm. This, indeed, often happens; but, nature having endowed the creature with a power of regeneration, it soon acquires it's original size, and excites all the former emotions. The King of France purchased and published a celebrated specific for destroying the tape-worm; and the King of Prussia, also, only a few years ago, honoured an apothecary at Berlin, named Mathieu, with a title and pension, for a similar discovery. Though both are, doubtless, excellent remedies for the purpose; the following very simple, but most potent process, may be relied on as, generally speaking, quite infallible—When the worm bites, that is to say, when a sensation of this sort is felt in any particular part, which will generally happen, after taking a brisk laxative in the morning, and has been remarked to follow a supper of strawberries, by physicians on the continent, apply through that part as strong an electric shock as the party can bear. This infallibly kills the worm; which, on taking a powerful and quickly operating purge or two, will commonly be all voided in a few days. However, as in such cases there cannot be too much security, and our readers may wish to see the particulars of both the French and Prussian specifics, thought worthy of being so liberally patronized by these respective sovereigns, we shall gratify their curiosity

by translating them from the original receipts.

Madame Nouffer's famous French Specific for Destroying the Tape-Worm.

ON the day before that of taking this remedy, the patient must not have any food after dinner, till about eight in the evening. A panada, composed of a pint and a half of water, two or three ounces of fresh butter, and two ounces of French bread cut into thin slices, with a small quantity of salt, is then to be eaten: and, shortly after, a biscuit; after which, a single glass of white wine is to be swallowed. Next morning, two or three drams of the male fern, or polypodium filix mas of Linnæus, collected in autumn, and finely pulverized, is to be taken, either in tea or pure water. If the medicine occasion nausea, any spice may be chewed, though it must not be swallowed, or even strong vinegar may be inhaled to check the sickness; but if, after all, the powder should be ejected, the dose is to be repeated, and the patient must endeavour to rest as soon as the sickness subsides. Two hours after, ten grains each of mercury fourteen times sublimed, and select resin of scammony, with six or seven grains of fresh gamboge, finely powdered, being formed into two boluses with any fit conserve, are to be taken at different times, washing down each bolus with a cupful of weak tea. During the whole operation, indeed, large draughts of weak tea should be drank. When the worm is expelled, a bason of good broth may be taken, and the customary diet renewed. Should the tape-worm be discharged before the second dose has been administered, only the greater part of it, or a portion of the Epsom salt, is then to be taken. This is the

French prescription; but, as mercury fourteen times sublimed is now never prepared in England, our calomel, or six times sublimed mercury, is considered by the faculty in general to be equally safe and efficacious.

Mathieu's celebrated Prussian Specific for the Tape-Worm, &c.

THIS Prussian process, which is considerably more complicated, is thus described—Take first an ounce of filings of pure tin; three quarters of an ounce of pulverized male fern; and half an ounce each of wormseed, powdered jalap root, and polychrest salt, which last is now called vitriolated kali. The whole to be finely powdered, and properly made up into an electuary with clarified honey. Then, take two scruples each of powdered root of jalap and polychrest salt; one scruple of Aleppo scammony; and ten grains of gamboge; and, with like honey, make these into a second electuary. For several days prior to the use of this remedy, the patient should adopt a very moderate diet; consisting of panada, and light vegetable food: but, especially, not eat salted provisions, such as herrings, &c. After this preparation, a tea-spoonful of the first electuary is to be taken every two hours, for two or three days, till a sensation of the worm's motion be felt in the intestines; immediately after which, a tea spoonful of the second electuary is to be taken, and continued every two hours till the tape-worm be discharged. Should it fail of success, which rarely happens, two or three table-spoonfuls of fresh castor oil are to be swallowed; or a clyster, consisting chiefly of this oil, ought to be administered. The inventor advises that, where convenient, the use of these active

medicines should be directed by a skilful physician, on account of the material difference in the sex, age, and constitution, of various individuals. He also cautions against the use of any other than the real male fern; on which, he says, the efficacy of the remedy greatly depends: and advises that, even of the genuine root, only the medullary part be pulverized, in which state it has a reddish appearance. We recognise, in this Prussian remedy, no sort of originality; it is a mere combination of the most popular vermifuges, exhibited in a somewhat different dress. It's efficacy, however, can scarcely be doubted, any more than the specific of Madame Nouffer, on which it seems palpably founded. We shall, therefore, enter no protest against his remuneration, however extravagant, as it seldom enough happens that any sort of real merit is too highly rewarded. Herrenschwandt, an eminent German physician, recommends a simpler plan for the same effect—Take a dram of the male fern two successive mornings before breakfast; and also, each evening, two hours after a light supper. On the third morning, twenty grains of salt of wormwood, twelve grains of purified gamboge, and two grains of Starkey's soap, the whole duly incorporated, are to be taken, followed by large portions of weak tea. Three hours after which, an ounce of castor oil is to be swallowed in a cup of beef tea, and repeated once or twice with like intervals. Should the worm still be retained, a clyster, composed of equal parts of milk and water, with three ounces of castor oil, injected in the evening, will seldom fail to occasion it's immediate expulsion. During the passage of the worm, where it is still alive, great care must be

taken not to interrupt it's progress; as it will, on the smallest irritation, either return into the body, or suddenly break off, when the complaint will with certainty be renewed. To avoid this, it is advisable for the party to sit over a vessel containing lukewarm milk; into which these worms have often been observed gradually and entirely to descend, thus happily terminating the dreadful calamity.

Art of Extracting Spots of Grease, Tallow, Oil, &c. from Valuable Books, Prints, and Papers of all Sorts, without the smallest Injury to the Printing or Writing.

THE frequency of such accidents as spot with grease valuable printed books, prints, ledgers and other account books, as well as letters and writings of all descriptions, renders the method of restoring them to their pristine purity of appearance an article of no little importance. For this purpose, the following is the exact process—Having in readiness some common blotting paper, gently warm the spotted part of the book, or other article damaged by grease, tallow, or oil; and, as it melts, take up as much as possible, by repeated applications of fresh bits of the blotting paper. When no more can thus be imbibed, dip a small brush in the essential oil of well rectified spirit of turpentine, heated almost to a boiling state; and wet with it both sides of the paper, which should also be at the same time a little warm. This operation must be repeated till all the grease be extracted: when another brush, dipped in highly rectified spirit of wine, being passed over the same part, the spot or spots will entirely disappear, and the paper reassume it's original whiteness, without detriment of any sort to the

paper, or any printed or written characters previously impressed thereon.

Dutch Method of making Butter.

THE following method of making butter is practised in Holland with such advantage that it seems highly entitled to general consideration—After the Dutch have milked their cows, they leave the milk to get entirely cold before it be put in the pans. When it is there placed, they do not suffer it to stand, for the cream to rise, more than about four hours. They then stir it together, in order to combine more intimately the milk and the cream, and continue thus to do at least two or three times a day. If it be in this manner agitated, as occasionally happens, till the whole be quite thick, the butter thus obtained is the more highly esteemed. As soon, however, as it acquires the usual consistency, it is churned, commonly about an hour, till the butter begins to form. Cold water is then added, proportioned to the quantity of milk, for the purpose of facilitating the separation of the fluid part, called the butter-milk. The butter being properly come, it is taken from the churn, and repeatedly washed and kneaded in fresh water, till the butter-milk being all expressed, it no longer receives any tinge of white. By this simple mode, not only far more butter is obtained from the same quantity of milk than in any other known way; but the butter itself is actually firmer, sweeter, and continues longer fresh, than the generality of butter made in England, while the butter-milk is prodigiously more agreeable to the palate. By this, and other œconomical expedients, the Dutch are enabled to supply us with the butter which we might make in sufficient quantities for ourselves.

Cambridge Butter.

THIS useful butter, with which the British metropolis is so largely supplied as to excite much general astonishment at the fertility of the little county of Cambridge, which can produce it in such abundance, need not occasion the smallest surprise; for, though Cambridgeshire certainly produces it's share of excellent butter, where it is sold by measure, instead of by weight—that is to say, in prodigiously long rolls, by the yard—not an ounce of the moderately salted article commonly called Cambridge butter, is ever made in that county, but every firkin of it imported from abroad, and known by the dealers to be, in point of fact, Dutch butter. The peculiar and not disagreeable flavour perceptible in this butter, seems to be derived from the use of a very small portion of saltpetre; and, perhaps, of sugar. It is, probably, slightly salted after a mode somewhat similar to that recommended by Dr. Anderson.

Important New Discovery of a Method of Granulating Potatoes; or, the Art of preparing Potatoes in the Form of a Grain resembling Rice.

THIS important discovery is announced by Monsieur Grenet, in the Journal of the Paris Lyceum of Arts: who, noticing the usual objections to potatoes, as substitutes for corn—that they are excessively heavy, and consequently inconvenient for carriage from place to place; that they occupy, when stored, a considerable space; and that they are not only apt to grow, but also subject to be damaged and spoiled by bruises and other accidents—proposes to remedy all these inconveniences, by means of a simple machine, and very easy

process, both of which he has familiarly described. The machine for granulating potatoes consists of a thick plank of wood eight feet in length, and not more than eight inches broad; under which, along it's entire length, are two strong pieces of wood, each three inches square. Into this plank are firmly fixed, by means of pegs driven in beneath, two uprights; and, between these, formed of a board turned edgeway, is a lever let into the top of one of the uprights, where it turns on a pin so as to move freely up and down in a mortise made in the other. In the middle of this lever, between the uprights, is placed a round wooden piston, or pestle, the head of which is divided by a mortise so as to take in the lever, to which it is made fast by a pin going through both, in such a manner as to have a free motion on the pin that fixes it. On another part of the lever is a small bracket, to prevent the piston's going too far, when the lever is raised as high as it can go in the mortised upright: and a wire is fixed to the piston, which passes through a staple, and terminates in a bracket; serving to bring the piston back to it's place, and preserve it in a proper position. A tin tube, eighteen inches high, and two in diameter, pierced full of small holes, is fitted to and placed exactly under the piston. The top of this tin tube terminates in a sort of funnel head made also of tin, and at the bottom is fixed a large plate from fifteen to eighteen inches in diameter. At the bottom, the tube is secured by means of a plug of wood, of the same diameter as the tube, fixed into the plank. The machine being thus manufactured, the potatoes are prepared in the following manner—In a copper or boiler of any kind, put a very

open wicker frame or hurdle to fit, being supported about two or three inches from the bottom: then, pouring in as much water as will nearly touch it, fill up the vessel with potatoes, and cover them up with a wet linen cloth twice or thrice folded or doubled. By this mode, the water, having a moderate fire beneath, will soon be converted into steam; which steam will so spread itself about the potatoes, and moisten them, without either penetrating them too much, or taking from them their flavour, and particularly without destroying their mucilaginous part, that they may easily have their skins stripped off, and will be very brittle. When they have been skinned, and are cold, fill the tube with them; and, by a stroke of the lever, force all the pulp or substance of the potatoes to pass through the small holes in the tube. As the pulp is thus forced out, it will appear in the form of long filaments, somewhat similar to vermicelli; which, by virtue of their own gravity, will fall on the plate separated into small bits, or grains, about the size of rice. This being thrown as lightly as possible off the plate, into a sort of large bason composed of tin, and pierced full of holes, like a colander, it must be sifted over linen cloths covered with unsized paper; and afterward exposed to the sun, or to the heat of a room warmed by means of a stove. In either of these situations, this sort of broken paste is to be from time to time stirred with a small box wood rake; and, in less than twelve hours, will be obtained, by such gradual evaporation of the moisture, a grain similar to rice, of an agreeable smell, and of a transparent appearance. This potatoe grain may be put into sacks, and stowed away, without danger of it's be-

coming damp or being destroyed by insects; and, provided it be placed in a room sufficiently exposed to the air, may be preserved, if necessary, for ten years. This grain is stated, in the Journal of the Lyceum of Arts, to possess the following advantages—First, the potatoe grain thus prepared, may with a slight boiling be used in broth or milk, or be dressed with a little butter, &c. like rice. It's original taste being much improved by the process, it is excellent in soups, or made into paste; and, in short, it forms one of the wholesomest and most agreeable articles of nourishment which can be used in our ordinary household œconomy. Secondly, these potatoe grains may be ground, in a common coffee mill, to a coarse powder; and, in that state, will serve for thickening broth, milk, &c. Thirdly, this potatoe grain may be sent, like common wheat, to the mill, and converted into excellent flour; which, being mixed with wheat flour, makes an admirable light bread, capable of being much longer kept than other bread. For this purpose, ten pounds of wheat flour and ten pounds of potatoe flour, will make thirty-five pounds of good and very light bread, which may be kept fresh more than a fortnight. This valuable manner of using potatoes has, it seems, lately been communicated to the French Lyceum of Arts, by M. Picket, professor at Geneva; where he had several times tried the experiment, and always with uniform success.

Blaikie's Patent Substitute for Gum, in thickening Colours for Calico Printers, &c.

THIS useful article is thus described by Mr. Francis Blaikie of Glasgow, the patentee, in his specification—The gum substitute, to thicken colours for linen and ca-

fico printing, and making up or furnishing printers colour tubs, and which may also be applied to several other uses, is prepared by boiling any quantity of flax seed in a sufficient quantity of water; till the whole substance be extracted; and, having strained it through a linen or woollen cloth, again boiling down the liquor to the consistence of a jelly. This is to be kept in a close vessel; and, for preservation, to have a little strong spirits put in, or some sweet oil poured on the top. It might, however, be preserved with bitters. The printer, in using this substitute, may either put a certain quantity into a gallon of colour, according to the nature of it, and the particular kind of work to be done, and regulate himself by trial, as is common in using gum, or reduce the substitute by boiling it in water to the consistence wanted.

Delicious Apricot Jam:

PARE, and cut in halves, ripe but not over ripe apricots; then, taking out and cracking the stones, blanch and well bruise the kernels. Boil together the parings, crushed stones; and skins, in double the small proportion of water which may be required for boiling the quantity of fruit, as it will be necessary to reduce it about one half in boiling. This being done, to a pound of apricots, put a gill of the strained liquor thus obtained, with a pound of sifted loaf sugar and the pounded kernels. Set it over a brisk fire, and stir the mixture well together till the fruit be thoroughly mashed, and the whole of a good consistence, but by no means very stiff. After pouring it off, and letting it stand covered till quite cold, put it up in the pot or pan, sift a little sugar over, and place a piece

of writing paper dipped in brandy on the top. Then close it up, and keep it for use. This is a most delicious article; and, full as salutary and nourishing as it is agreeable. In exactly the same manner, may be made peach jam, nectarine jam, green gage jam, &c. all of them admirably delicate and wholesome.

Apple Jelly.

PARE, quarter, and core, any quantity of the finest baking or boiling apples; and, covering them well with water, let them boil till they compleatly mash. When the whole is of a good consistence, but not too thick, pour it into a sieve, and set it to drain over a pan. In the mean time, get ready, in another pan, a good syrup: made by boiling the rinds, sound cores, &c. in water; then straining it, and boiling up the usual quantity of sugar for making it sufficiently rich. Of this syrup, take as much in quantity as the apple juice which comes through the sieve; and, boiling it up to a considerable degree of height, but not nearly carmel, add the jelly, and let them boil together about eight or ten minutes. This jelly is frequently poured hot over richer fruits, &c. to assist in preserving them: but, when there is sugar sifted over, and brandy paper, it can scarcely ever be necessary. Apple jelly, which should itself, like all other fruit jellies, be kept covered in the same manner, is a very useful and most wholesome article in all families.

Green or Red Gooseberry Jelly.

THE preparation of gooseberry jelly is somewhat similar to that of apples, it being thus made—Boil a quart of picked gooseberries, either red or green, but not

over ripe, in as much water, till they mash into a tolerable consistence: then drain all the juice from them, through a sieve or flannel jelly bag; and, having boiled up as much common syrup as there is of gooseberry juice, to a height similar to that above directed for the apple jelly, boil them together for about ten minutes, skimming the mixture all the time, when a fine jelly will be formed, which may be kept or used at pleasure.

Red, White, and Black, Currant Jellies.

THESE respectively most useful family jellies are all made precisely after the same manner; only that some put a somewhat larger, and others a somewhat less, proportion of sugar, to the red and the white than to the black currants. The distinction, however, is of no real consequence. Each may be made in the following manner—Pick from their stalks any quantity of either red, white, or black currants, and put them into a preserving pan, or saucepan, over a good fire; and, when they are mashed compleatly, without boiling, run their liquor through a flannel bag. To a pint of juice, add nearly a pound of sifted loaf sugar; and, letting it boil quick, skim it clean, and reduce it to a proper stiffness. This is always easily ascertained, by putting a small quantity in a china cup or saucer, and setting it in cold water. When it is thus perceived to be a fine jelly, put it up in pots or glasses; and, having let it stand at least twenty-four hours, to get entirely cold, sift over it a little powdered sugar, cover the top with a piece of writing paper cut to the exact size and dipped in brandy, and afterward close and fill it up in the usual way. Many persons, in making red currant jelly, use a third part

of white currants. The uses, as well as the pleasantness, of currant jellies, of the different sorts, medicinally and otherwise, are sufficiently known.

Genuine India Curry Powder.

THIS is a rare and most valuable receipt: very little known, even in India; in Europe, scarcely at all. Its authenticity may be fully relied on, as it comes from a friend of the highest respectability and honour—Take a quarter of a pound each of fennel seed, cummin seed, and coriander seed; with two ounces each of carraway seed, turmeric, and black pepper. Having mixed together these ingredients, dried them well before the fire, and ground or beaten them in a mortar to a fine powder, sift it, and preserve it dry for use. Grated ginger, Cayenne pepper, and ground turmeric, are to be added, in proportions suited to the palate, when the curry powder is used. This is the genuine mode, as practised in India; but, certainly, those who please may at first introduce the ginger, Cayenne pepper, &c. so as to make the powder at once compleat. Curry powder, or what is pretended to be so, as sold in England, always contains the Cayenne pepper; indeed, if we except the turmeric, it seems frequently to consist of very little else. This genuine India curry powder will be found a most admirable article in preparing many of the various oriental dishes with rice, &c.

Curious Turkish Dish, called Quoffties.

CHOP very fine some slices of beef, or beef steaks, with a little parsley and onion; add grated bread crumbs, beaten pepper and spice, salt, and the yolk of an egg. Mix them together with a very little water,

so as to make them into balls about the size of an egg. Then flour them, place them regularly in a frying-pan, and fry them of a good colour with lard or dripping.

Stewed Maccaroni.

THIS favourite dish is thus prepared—Having a sufficient quantity of brown stock, or good beef gravy, with a relish of ham, boil in it half a pound of maccaroni; and, when about three parts done, strain it off, and add a gill of new milk with another of cream, a quarter of a pound each of grated Parmesan cheese and fresh butter, and Cayenne pepper and salt to palate. Stir the whole together over a good fire for a few minutes, slightly cover it with grated Parmesan, smooth the surface of the maccaroni, brown the top with a red hot iron, and send it immediately to table.

Admirable Hasty Pudding.

THERE are few better articles, either for œconomy or health, than this neglected old English country food; particularly, when made in the best manner, which is thus easily and cheaply effected—Boil four leaves of laurel in a quart of milk, with a very little butter and salt; and, beating up, in a tea-cupful of cold milk, the yolks of a couple of eggs, put this to the boiling milk, and stir them well together. Then, taking out the laurel leaves, stir in, by a spoonful at a time, sufficient flour to render it of a good consistence, but not by any means too thick. When it has sufficiently boiled, being well stirred all the while, both to prevent lumps and burning at the bottom, pour it into a dish, and stick over it small bits of butter. A common hasty pudding, which is also very good and wholesome,

may be made without either laurel, butter, or eggs, and even with water added to the milk; which is eaten with sugar, and a bit of butter, in many parts of the country.

French Method of making Garlic Vinegar.

THIS, which is one of the favourite French vinegars, is thus simply made—Steep an ounce of garlic in two quarts of the best white wine vinegar, with a nutmeg soaked and cut in bits, and about a dozen cloves.

Fine Tarragon Vinegar.

THE peculiar and agreeable spicy warmth which this slightly bitter herb, the *Artemisia dracunculus* of the Linnæan system, communicates to vinegar, makes it much used for that purpose, as well as in sallads, soups, &c. throughout Europe. In Spain, and the South of France, it grows naturally to great perfection; and it flourishes in the soil of our English gardens, where it flowers in July, and produces ripe seeds in autumn. The best way of making tarragon vinegar, is by putting a quantity of the fresh leaves loosely into a jar, and then filling it up with vinegar to the height first occupied by the leaves; if, for example, the jar be thus apparently filled, there will be still room enough for the proper quantity of vinegar. After it has thus remained two or three weeks, chiefly in the sun or other warm situation, it may be strained off, and passed through a cotton or flannel jelly bag; and, if not sufficiently fine for putting up in bottles, is to be cleared in the usual way, either by means of isinglass or a little alum water. It is commonly kept in large bottles; which should be well corked, and placed in a dry situation. As tarragon is strongly recommended to be eaten with lettuce, this vine-

gar may in some measure supply the place of the herb; as a corrector of coldness, it is also advisable to be used with cucumbers, &c. The famous Evelyn says, that tarragon is not only highly cordial, but friendly to the head, heart, and liver, and a great corrector of the weakness of the ventricle.

Vinegar of Roses.

THIS fine and beautiful vinegar is made by pouring the best white wine vinegar into a jar or bottle loosely filled with rose leaves, and letting it remain and be treated exactly after the same manner as the tarragon; putting, however, into each bottle, a lump of refined sugar. Precisely in this way, are also to be made vinegars of gilliflowers, elder flowers, &c.

Buckinghamshire Method of Killing and Curing a Bacon Hog.

IN Buckinghamshire, where the flesh of the hog affords almost the only animal food of that numerous class of people who are employed in agricultural affairs, it is well they have in general such excellent bacon. The time of killing the annual hog, which the smallest village families, above actual indigence, contrive to fatten for bacon, is soon after Michaelmas. Men, called hog butchers, undertake this business, which they perform by cutting, with a large knife, the throat of the animal; when the blood is caught, and stirred with salt, for black puddings. Some straw being then spread on the ground, by way of bed, the hog, when quite dead, is there stretched at full length, and compleatly covered over with a quantity of fresh straw. This is kindled into a blaze, usually about daylight in the morning, and forms a sort of savage spec-

tacle; the fire being commonly surrounded by the family and most of the young neighbours, all interested in the business of the scene, as well as attracted by the bonfire blaze. Sufficient straw having been consumed to sweal, or rather singe, as it is there called, the upper side of the hog, that is compleatly to burn the hair or bristles, the butcher scrapes off all the burnt parts with his knife, wipes the browned skin quite clean with straw, and turns the hog on the other side. Then, heaping over more straw, that side also is singed and scraped in the same manner. In the meantime, a general scuffle often takes place among the young visitors, for the hoofs, which are wrung off when sufficiently loosened by the fire, and furnish internally a strong and barely eatable horny substance; these, with sometimes the end of the tail, are devoured as savoury morsels, worth contending for, though the whole that can be thus eaten would not weigh half an ounce. After this, the hog is hung up, and the entrails or internal parts are all taken out; and, as every part of this useful creature is eatable, the bowels or chitterlings are carefully cleansed, and the small ones knotted up, like a sort of thong, for boiling. The carcase being thus cleared and cold, and the hocks severed, the hog is placed on the chopping stool with it's back upward; and, in this state, the head is first taken off, and a chine cut out the full length of the back. The hams are next separated; after them, the spareribs and griskins; and, lastly, the blade bones from the two flitches or sides, with as much lean meat as can be fairly taken away. This may be denominated the compleat cutting up and disposal of a bacon hog. The various internal parts, with the spareribs,

and other lean meat in general, as well as the black puddings, are in part consumed by the owner's family; and the rest, being usually much the largest part, is sold to different neighbours. The chines, head, tongue, and, hocks, are well salted; all the other parts of what is termed the hog meat, are eaten fresh, being merely sprinkled with salt on hanging them up for immediate use. The grand article, that of the bacon, one or both flitches of which are generally kept by the family, now occupies their chief attention. The hams, too, are sometimes kept and cured, but they are oftener disposed of green by small or humble families. When kept, however, they are, with the bacon, thus cured—Having finely powdered about half a pound of saltpetre, rub well over both hams with equal quantities of half the saltpetre, laying each on a dish with the rind or back of the ham downward; and, over the two flitches, rub an equal division of the remaining quarter of a pound of saltpetre, paying particular attention to the parts where the hocks are cut off, and leave them on the salting form. Next morning, heat first three or four pounds of salt, with about a pound of moist sugar, in a frying-pan; and, when quite hot, rub it equally over both hams, and put them, with their rind side downward, in the salting pan or tub, without any other brine; as they will of themselves make a sufficient quantity, especially if two pounds of salt be used for each ham. Then, for the two flitches, heat six or seven pounds of salt, with a pound of sugar, in like manner as for the hams, and rub them also equally all over, while the mixed salt and sugar is as hot as it can possibly be borne by the hand. This being thoroughly done, place one of the flitches over the other, and

set a pan to catch the brine as it runs. Both the hams and bacon should remain at least a month in the salt, and be rubbed over with the brine, and turned, once or oftener every week; the under flitch of the bacon being, each time, placed at the top. As Buckinghamshire is, in general, a woody country, and the chimney places are extremely wide, both the bacon and hams, when enough salted, can conveniently be hung, by strings tied tightly round the hocks, sufficiently near a constant wood fire to be well though gradually dried, without being what may be denominated poisoned with smoke. To this circumstance, and the solid feed of the animals, commonly fattened with peas, as well as often bred in habits of obtaining, in the woods and on the commons, beech mast, acorns, &c. may be ascribed much of the distinguishing sweetness and solidity of Buckinghamshire bacon; little of which, however, finds its way to the London market, being gladly consumed at home. Even where the chimney corners are not wide enough, the bacon rack alone, which is seen depending from the cieling of every kitchen, will often suffice to dry a flitch or two of bacon; particularly, as they do not want it tainted by smoke, but only dried by the salutary heat of their pleasant wood fires.

Cabob, an Indian Dish.

IN the East Indian word cabob, has undoubtedly originated the name of kebobbed mutton, which we have already described, and which seems to be a refinement on the simple Indian cookery. The following is a genuine receipt for preparing cabobs, as first practised in the East Indies—Cut a loin of mutton into chops or pieces of a tolerable size, season them well—

with salt and pepper, spit them with a large onion between every two pieces, roast them at a clear fire, and serve them up hot with cutcheree.

Cutcheree, to eat with Cabobs.

TAKE about a pint of split peas, a large tea-cupful of rice, an onion, a little powdered ginger and pepper, and some salt. Boil together the peas and rice, till both are tender, but not too soft; stir them with a fork till the water has wasted away, putting a paper over the saucepan to draw the steam; and, stirring in turmeric sufficient to make it all yellow, serve it up in a dish garnished with hard egg and onions boiled whole.

Genuine Indian Method of Cooking a Curry.

CUT the meat or fowl as for a fricassee, fry it of a light brown, and stew it in gravy. Put in a large spoonful or two of curry powder, according to the quantity of meat; adding, if necessary, grated ginger, turmeric, and Cayenne pepper. When it is sufficiently well stewed, thicken it with butter rolled in flour and some good cream. Add a little lemon juice, with shallots and garlic, and dish it up garnished with slices of lemon.

Best Manner of Boiling Rice, to eat with a Curry or any Roast Meat.

PICK the rice very clean, wash it with hot water, and strain it off. Having, in the mean time, a good quantity of water over the fire, when the rice is cold and the water boils, put in as much only as will be compleatly covered by the water, add a little salt, stir it well together, and let it boil very quick. On it's swelling to a good size, without being over-soft, instantly take it up; and, straining off the water, re-

turn the rice to the saucepan, or set it on a sieve before the fire, to remain till it separates and dries. A rampart of this rice may be raised round the dish of curry, as is practised at the most fashionable tables, and a quantity be also served up, in a pyramidal form, on a separate dish. A table-spoonful of curry powder will, in general, be found to make three or four of rice very strong and good. As rice which is to be eaten with curry or roast meat should be firm, well separated, and dry; some skilful cooks, after having drained it, when sufficiently boiled, in a large hair sieve, put it into a stewpan with paper over it, as well as the cover, and set it for an hour or more in a moderate oven. This, where it is quite convenient, cannot be amiss; but it seems by no means necessary.

Turkish Dolmas.

CUT the meat, both fat and lean, from about two pounds of the best part of a loin of mutton; and, chopping it as small as for forcemeat, add an onion, parsley, salt, spices, and a tea-cupful of rice. Mix the whole well together; and, scalding some cabbage leaves till they are quite flexible, take a little of the mixed meat, not more than the size of a large walnut at a time, and wrap or envelope it in part of the scalded cabbage leaf, so as to form it all into balls, without squeezing them hard. Then, laying the bones from which the meat is cut at the bottom of the stewpan, and the dolmas over them, pour in as much boiling water as will cover them; and keep shaking, but not stirring them, over a gentle fire, till they are done. When they are ready to dish, beat up the yolk of an egg, mix it with the liquor and lemon juice, and pour the whole over them. Dolmas are

frequently made after the same manner with cucumbers instead of cabbage; in which case, the cucumbers, being well pared and scraped, have a small piece cut out, to take away their seeds, &c. when they are filled with the prepared meat, and have the pieces replaced and tied on, after which they are treated in all respects the same as the other dolmas.

Genuine Receipt for preparing the Celebrated Eau des Carmes.

THIS excellent balm water owes it's French appellation to the circumstance of having been first invented, or at least introduced into France, by the religious order of Carmelites or White Friars. It is considered as a grand specific in apoplexy, lethargy, weaknesses, fainting fits, swoonings, &c. and it's virtues, in these respects, says an eminent French chemist, have been experienced and acknowledged by all the world. The following is the process for making it, as given by Monsieur De Beaume in his Elements of Pharmacy; who observes, that all the aromatic waters should be prepared in the like manner—Take two pounds of fresh gathered balm when in flower, and cleared from the stalks; four ounces of lemon peel pared immediately from the newest fruit; eight ounces of coriander seeds; two ounces each of pounded cloves, cinnamon, and nutmegs; one ounce of dried and pounded angelica roots; and ten quarts of highly rectified spirit of wine. Having steeped these several ingredients four or five days in the spirit of wine, draw off, by distillation, in the heat of a water bath, ten quarts. Cohobate, or rectify the distilled liquor, by a second distillation in a water bath, drawing off somewhat less than nine quarts. In this rectification, the more

volatile, subtile, and aromatic parts of the ingredients, alone arise; leaving behind an acrid, bitter, white liquor, loaded only with the grosser oil, and deprived of all the specific flavour of the respective articles. When balm water is thus prepared, it has, Monsieur De Beaume asserts, something in it more perfect than any of the odoriferous spirits which are extolled for their superior excellence, having the general though undeserved reputation of being the best. The common spirits of this kind, when rubbed on the hands, &c. leave, after the more volatile parts are evaporated, a disagreeably empyreumatic smell; and, on being diluted with water, in order to be taken medicinally, leave a similar nauseous flavour in the mouth: to prevent which, this famous chemist found, after many experiments, it was necessary not only for the spirit to be at first perfectly pure, but for the liquor to be also rectified after having been distilled from the ingredients. It seems a curious circumstance, that aromatic spirituous waters should have, in general, less odour, when newly distilled, than after they have been kept about six months; and he strongly suspects, for this reason, that the preparations of that sort which have been most famous, had been thus improved by keeping.

Curious Method of giving, in a few Hours, all the meliorating Effects of Age to Cordial and Aromatic Spirituous Waters, &c.

IN consequence of the foregoing observations made by Monsieur De Beaume, with regard to the power of age on distilled cordial and aromatic spirituous waters, he was induced to pursue such experiments as led him to a compleat knowledge, that all the good effects of age might in a very

short time be produced by means of cold. On plunging, therefore, quart bottles of the liquor into a mixture of pounded ice and sea salt, he found that the spirit, after being placed in the degree of cold resulting from that mixture for eight hours only, proved as grateful as similar liquors which had been kept several years. Simple waters are also meliorated, by being frozen, so as to become more agreeable than before; but always in a less degree than those drawn with spirit, and exposed to a like temperature. The effect of frost, in meliorating distilled waters, seems to have been originally noticed by the celebrated Geoffroy, though then little regarded; perhaps, even at present, it's important consequence is but imperfectly appreciated.

Rich Chantilly Basket.

IN a dish shaped like a basket, stick around small ratafia cakes, or drops, with clarified syrup boiled to a carmel height. Then put at the bottom pieces of sponge biscuit, blanched almonds, and small macaroons, with apricot jam, or other sweetmeat; and, over these, a good covering of tart cream or thin custard, and a whipped cream froth at top, with a light sprinkling of rose leaves or coloured nonpareil comfits. By cutting ratafia cakes into squares, and dipping them in carmel to make them adhere, sometimes an elevation is raised several stories high.

Chantilly Cake.

THE Chantilly cake, which was the original, seems to have given way to the Chantilly basket, the former being now seldom seen at fashionable tables. It is, however, prepared exactly after the same manner; only that, instead of being formed in a

basket dish, a large Savoy cake is made and scooped out for the purpose; in which, probably, the internal parts taken out were formerly placed in bits, and soaked with a little wine, as the sponge biscuit, &c. are at present. It appears likely, that the Chantilly cakes, in this simple way, not only gave rise to the fashionable Chantilly baskets; but, also, to that still more celebrated dish, if it may be so denominated, the trifle, the analogy with which is too striking to escape observation.

Cheap and Excellent Blue Colour for Cielings, &c.

BOIL, slowly, for three hours, a pound of blue vitriol, and half a pound of the best whiting, in about three quarts of water; stir it frequently while boiling, and also on taking it off the fire. When it has stood till quite cold, pour off the blue liquor; then mix the cake of colour with good size, and use it with a plaisterer's brush in the same manner as white-wash, either for walls or cielings.

Composition for Cleaning Marble Hearths, Chimney Pieces, Alabaster, &c.

MIX finely pulverized pumice stone with verjuice, somewhat more than sufficient to cover it; and, after it has stood an hour or more, dip a sponge in the composition, rub it well over the marble or alabaster which requires cleaning, wash it off with warm water, and dry it with clean linen or cotton cloths.

Rice Jelly.

THIS is one of the best and most nourishing preparations of rice, particularly for valetudinarians. It is thus made—Boil a quarter of a pound of rice flour, with half a pound of loaf sugar, in a quart of

water, till the whole becomes one uniform gelatinous mass; then strain off the jelly, and let it stand to cool. If, of this light, nutritious, and salubrious food, a little be frequently eaten, it will be found very beneficial to all weakly and infirm constitutions.

Oriental Dish, called a Birdwan Stew.

THE following is a genuine and original receipt for making a birdwan stew, as practised in the East Indies, &c.—Let a fowl be first half boiled in a little water: then, cutting it up, put it to a pint of the water in which it was boiled, with two dozen anchovies, a glass of white wine, a little butter and flour, boiled onions, pickled oysters, and Cayenne pepper, and stew it over a gentle heat. This, in India, is commonly done over what they call a lamp table.

Sea Kale.

THE best sea kale, is that which grows wild in the coarse sand on the sea coast; and which, in some parts of the country, the labouring poor assist to bleach, by hoeing up the sand round the plants, and cutting them, when thus improved, for sale. The sea kale is tied up in bundles like asparagus, and commonly dressed in the same manner; being served up placed on a toast at the bottom of the dish, with a little melted butter or rich gravy poured over. Sea kale being a fashionable vegetable, has become an object of inland horticulture, though it seems to require both sea air and sea soil.

Potarga, or Buttarga.

POTARGA, or potargo, as it is commonly called in England, is the buttarga of the Italians, Greeks, Armenians, and other in-

habitants of the coasts of the Mediterranean, Archipelago, &c. being nothing more than the hard roes of fish slightly salted, and dried hard; in which state, they will keep for years. Buttarga is, among the Italians, a favourite companatico, as they term all food eaten only with bread; for which we have no correspondent expression; and furnishes them, particularly during Lent, with a maigre substitute for dried beef, sausage, tongue, and ham, but is sold at a much higher price than either of these articles. The principal fishery by which these roes are supplied, is that of the grey mullet; which, though not otherwise by any means a bad fish, is mostly valued for the buttarga that it produces. There can be no sort of doubt, that the British fisheries might make this article a source of considerable profit. Vast quantities of fish opened at sea, have the roes thrown away as useless; which, if immediately salted and dried hard, would not only amply recompence the labour, by affording them a delicacy of which few, perhaps, have any adequate idea, but also furnish an agreeable present for friends where the quantity might be small, or find a ready sale at home the moment it's excellence became generally known. Though we cannot boast a sturgeon fishery, which enables Russia to supply Europe with caviar; we have, among others, the cod, which would alone produce an almost inexhaustible store of a very respectable substitute either for caviar or buttarga. Indeed, the hard roes of nearly all sea fish not of so large a grain as those of the salmon, may be converted into buttarga by the same simple process; which we shall, therefore, more particularly describe—The fresh roes being instantly sprinkled with salt,

are carefully hung up to dry, with all possible precaution against breaking the skins or membranes in which they are inclosed; as that accident, however, sometimes unavoidably occurs, the roe must, on the skin's bursting, be entirely freed from all the skin and strings, by means of a wooden fork, without breaking the pea or grains of spawn, and put into skins or bladders, a little salted, flattened in form, and thus hung up to dry. So curious are the Greeks, as well as the Italians, in preparing their best buttarga, that they often cut out a piece of the fish's belly, in a long triangular shape, from that thin part to which the double roe naturally adheres; when this piece of the fish, with the scales on, and the point of the angle upward, being folded over, sticks to that end of the roe, as a sort of stay or cap. Where this is not done, they frequently dip the roes in melted virgin wax, two or three inches deep from their pointed top; which equally well preserves them, when dried, for exportation to distant countries. The buttarga is usually cut in thin slices, and eaten with oil and lemon juice; or it may be grated, and eaten on slices of bread and butter.

Curious but simple Mode of Bleaching and Preparing fine Drying Oils, for Artists, &c.

THESE important objects are accomplished by the following very simple process—Take any oil intended for making up fine colours; and, having supersaturated with common salt about the same quantity of water, mix the whole well together, in a glass or stone bottle. Place it in the sun, shaking it frequently; and, in a few days, it will become a delicate white and excellent drying oil. The Russians use also quick lime, or charcoal dust of Lobwiz.

Lemon Cream.

PUT a quart of cream, with the yellow rind of a lemon, in a saucepan, over a moderate fire, and keep it well stirred till it gets new milk warm. Then, having well sweetened the pulp and juice of three lemons, so as to overpower their acid and prevent it's turning the cream, add half a gill of orange-flower water, and six whites with two yolks of beaten eggs: put them to the warm cream; and stir the whole as much as possible, till it begins to thicken; when, taking it instantly off the fire, strain it into a dish or glasses, and let it stand to be served up cold.

Oil of Venus, a celebrated French Liqueur.

INFUSE, for a month, in nine quarts of the finest brandy, three ounces each of skirret seeds, and carraway seeds, four ounces of daucus creticus seeds, four drams of mace, and an ounce of cinnamon, all finely pulverized. Distil the whole in a water bath; and, having drawn off six quarts, return it into the alembic, and cohobate. On obtaining, by this second distillation, about five quarts of spirit, suffer the fire to go out, and then compose a syrup in the following manner—Pour a strong decoction of saffron in water, boiled to the thickness of oil, and as hot as possible, on seven or eight pounds of sugar. When it is quite melted, and become cold, pour the spirit on the syrup. This mixture, being too thick for filtration with blotting paper, must be run through a cotton bag. When properly made, it is a most charming cordial; such as, indeed, the distinguished name might lead us to expect from a people so very gallant—our readers may pronounce this word which

way they please—as the French are ever ambitious of being esteemed.

White Onion Soup.

BOIL, or rather stew, over a gentle fire, in two quarts, of strong broth, four or five large onions, peeled and chopped small. Then slice a French roll, and putting about half of it in the broth, and the rest at the bottom of the soup dish, beat up the yolks of four eggs with half a pint of cream, and stir them well in to prevent the soup from curdling. When the eggs are well incorporated, and sufficiently done, pour the whole over the slices of French roll in the soup dish, and serve it up garnished with small boiled onions. This is a very agreeable and salutary soup; particularly excellent for all valetudinarians afflicted with the stone, or gravel, gout, rheumatism, or asthma.

Art of making an elegant Hen's Nest.

POUR over an ounce of finely shred isinglass, boiling water barely enough to cover it; and, in five minutes, pouring off the water, boil the isinglass in a gill each of cream and new milk, with a couple of spoonfuls of rose water and as much sifted sugar. Strain it through a sieve, and keep stirring it till it stiffens. When it gets nearly cold, take off the top, and leave the sediment, which will fill seven or eight egg shells. In the mean time, having blown out the contents of so many eggs, by the smallest holes possible, and washed the shells perfectly clean, fill them up with this blamange, and set them first in salt to stiffen, and afterward in cold water, till they are hard enough to peel. Then lay them in a bason, with a quantity of lemon peel cut so as to resemble straw; pour next

day some clear jelly almost cold over the blamange eggs; and, on the jelly's becoming quite stiff, turn the whole out into a dish, and serve up the hen's nest compleat.

Capital Method of Dressing a Calf's Head like a Turtle.

GET a calf's head with the skin on, from which the hair must be scalded off like that of the feet; and, after cleansing it, and letting it soak for some time in cold water, boil it in a cloth till quite tender. Then, either take a gallon of good veal stock; or, make a strong broth with the liquor in which the head was boiled and some veal, a fowl, crust of bread, onions, sweet herbs, seasoning, and a little mace, all well boiled and strained. Cut the head up into pieces about two inches square; and, having boiled some veal cut into large dice forms, well seasoned, till nearly done, in stock or the scalp liquor, put the pieces of head and of the veal in a large stewpan, with three pints of the broth, a pint of Madeira or white wine, and a couple of anchovies. This being boiled up, scummed clean, and taken off the fire, make a rich forcemeat, roll it up in balls, boil them in water about a minute, and put them in the stewpan to the meat. Then make the yolks of six boiled eggs and two raw ones, into turtle egg balls, with a little mint, sweet herbs, Cayenne pepper, and a tea-spoonful of flour; give them, also, a boil up in water, and add them to the rest. In the mean time, for imitating the entrails of a turtle, get some calf's chitterlings boiled tender, cut them in pieces two inches long, and put them to the meat. Then take part of a calf's liver, cut it in pieces, fry it slowly with butter, and put it into the stewpan; together with the brains fried separately,

after being coloured green with spinach juice. Lastly, squeeze in a Seville orange and three lemons; and, adding half a pound of fresh butter, with some mint, thyme, parsley, green onions, lemon or orange peel, &c. let it simmer a quarter of an hour, season it to palate, scum the whole carefully, and serve it up in a soup dish, garnished with fried forcemeat balls, sippets, and slices of lemon. If the head be not large, some pieces of a calf's feet may be boiled very tender, and put to the rest, in order to render it more richly gelatinous. The fried forcemeat balls may be made excellent with the sweetbread of the veal or some lamb minced with twice as much suet or beef marrow, some crumbs of bread, two eggs, a little mace, lemon peel, and a boiled onion, all beaten together for some time with salt and pepper; and then having the hard yolks of three eggs cut small mixed up with it, and made into balls for frying. This will be found a charming substitute for a real turtle.

Boiled Mackarel.

THE best way of boiling mackarel, as well as most other fish, is by simply putting them into cold water, with a little salt and a bunch of suitable herbs, and letting them rather simmer than boil till they are enough; which, in mackarel, may be known by their beginning to split at the tail. For mackarel, faggots of fennel and parsley are alone sufficient; but there should be a considerable quantity of each of these herbs, as they are to be chopped when boiled, and mixed plentifully with melted butter for sauce. It may, however, be thinner of the herbs, when gooseberry sauce is also served up in a separate basin, boat, or sauce tureen.

Soused Mackarel.

AFTER boiling mackarel as above directed, take them out of the liquor, and boil in it a few pepper-corns, with some bay leaves, salt, and vinegar. When the fish are cold, pour over enough of this souasing liquid compleatly to cover them; and they will not only be very good, but continue so a considerable time.

Broiled Mackarel.

AFTER cleaning and wiping dry the mackarel, split them down the back, flour them well, sprinkle them with pepper and salt, and broil them gently over a clear fire. The sauce may be plain butter, with soy or ketchup. Some, after the seasoning, lay in each a sprig of fennel; and, when done, take it out, and make a mixture of chopped parsley, green onions, and fennel, with pepper, salt, and lemon juice, to supply it's place. Others, cutting off the heads, take out the roe at the neck end and boil it in a little water; then, bruising it with a spoon, they beat up the yolk of an egg, with a little nutmeg, shred lemon peel, thyme, and boiled parsley chopped fine, salt, pepper, and a few bread crumbs, which they mix well together, fill with it the mackarel, flour them, and broil them unsplit. This is called broiling mackarel whole; and the sauce is plain butter, with soy, &c.

Collared Mackarel.

BONE the mackarel, take away the roes, and rub over the inside with a mixture of allspice, a blade of mace, a clove or two, some salt and pepper, all finely pounded; and some nicely chopped parsley, thyme, sage, marjoram, and savory. After roll-

ing them up, and tightly binding them with tape, boil them in salt and water till enough done; then, taking out the collars, put into the liquor at least an equal quantity of vinegar, boil it up, pour it over the cold collars, and keep them well covered in the pickle. It may be eaten in slices, like collared eels, &c.

Baked Mackarel.

LAY the mackarel in a proper baking pan; season them well with salt, pepper, and spice; add a few bay leaves, and a little butter; tie strong paper over the pan; and let them be baked in a soaking oven. They may be eaten with plain butter, and soy or ketchup.

Potted Mackarel.

IN order to pot mackarel, prepare them by baking, as directed in the preceding article; and, when cold, bone them, place them in a potting pot, and cover them with clarified butter.

Caveach, or Pickled Mackarel.

CUT every mackarel into five or six round pieces, without splitting the fish; and, having finely pounded and well mixed together some long pepper, a good deal of nutmeg, a little mace, and some salt, make two or three small holes in each piece of fish, fill it with the seasoning, rub the whole well over with the same, and fry them of a good brown colour in fine oil. When they have stood till they are become cold, put them in a stone jar, with vinegar to cover them, and pour over the top a compleat surface of oil. In this state, they are very delicious; and, if kept well covered, will continue so a long time. As mackarel are, even in London, sometimes

extremely plentiful and cheap, it has been thought proper to give a variety of modes for dressing this excellent fish, and thus render it more extensively useful; particularly, as it so soon spoils, if not eaten or preserved immediately on it's first arrival. By the change, too, in the modes of dressing, when judiciously varied, it may be prevented from ever cloying by sameness during the few months it remains in season. This is an object of no slight importance.

Gooseberry Sauce, for Mackarel.

THE best method of making gooseberry sauce, is by simply boiling the gooseberries tied up in a piece of muslin; and, when quite tender, mashing them in a bason with a little butter and a large proportion of sugar. Many persons are so fond of this sauce, that they can scarcely ever relish boiled mackarel without it.

Delicate Muffin Pudding.

BOIL, in a pint of milk, a bit of lemon peel, and a leaf of laurel or a little cinnamon, with sugar also to palate, about eight or ten minutes. Having put three of the best muffins in a large bason, strain over them the hot milk; and, when quite cold, mash them well with a wooden spoon. Then pounding about an ounce of blanched almonds, mix them well in with about a quarter of a pound of any dry preserved fruit, such as apricots, cherries, or plums, a little grated nutmeg, three beaten eggs, and a couple of table-spoonfuls each of brandy and orange-flower water; and bake it with puff paste round the dish, or boil it tied up in a bason. In either way, it will prove delicious. It may be made plainer, and very good, by obvious omis-

sions, and substituting nicely picked currants for dry sweetmeats. Muffins, indeed, make a very agreeable and delicate pudding, without any fruit at all,

Admirable Essence of Anchovy.

PUT as much water into a stewpan, on half a pound of the finest anchovies, as will make, with their liquor, the quantity of nearly three pints; with a little scraped horse-radish, a small sprig of thyme, three or four chopped shallots, a blade of mace, ~~about~~ a dozen pepper-corns, a few bits of lemon peel, a gill of good beer with a little sugar, or half a gill of red port, and half a gill of either the best ketchup or soy. After the whole has boiled together for at least a quarter of an hour, rub it with a wooden spoon through a fine sieve; and, when quite cold, put the essence up in bottles, and keep it closely corked for use. This excellent essence will remain good for a long time.

Genuine Bristol Cakes.

THE following, we are assured, is the true method of making the celebrated Bristol cakes—Mix half a pound of the finest sifted wheat flour with a quarter of a pound each of pounded and sifted loaf sugar and fresh butter, and four yolks with two whites of eggs. Having well united the whole together in a bowl or pan—which is usually done, at Bristol, with the hand only—add half a pound of nicely picked currants, and stir them well also into the mixture. Having, in the mean time, rubbed over a large plate of tin with butter, drop on it the mixture for forming each cake, from a table-spoon, and set it in a brisk oven, taking great care that they do not remain long enough to burn.

Green Peas Soup.

THERE are many methods of making soup with green peas; but most of them are combinations of so many articles, and have so little of the pea flavour, that they seem scarcely entitled to this distinguishing name. Those who approve the richer and more complex modes, may stew peas in their favourite soup of any kind, and thus readily obtain their wish. The following, however, will be found an excellent, plain, and unexpensive, family method—Having shelled half a peck of fine green peas, boil the well washed shells, till very soft, in three quarts of water, with an onion, some pepper and allspice, a bunch of mint and other herbs, and another of parsley, and strain off the liquor. Then boil the peas in a quart of water, with a little sugar; and, heating the strained liquor, add that also. In the mean time, having chopped all the parsley and green herbs small, and fried them with a quarter of a pound of butter and a little flour and salt, add them to the soup, with another quarter of a pound of butter rolled in flour; let them boil three quarters of an hour, season to palate, and serve it up in a tureen, with thin slices or sippets of bread, dried before the fire, but not toasted or browned, placed on a plate. French roll is still better than bread. If a fine colour be desired, add half a pint of spinach juice just before taking up the soup; but it must not be afterward suffered to boil.

Russian Method of Painting on Lime Walls, with Oil Colours.

THE method used by the Russians, in preparing lime or plaistered walls for painting with water colours, is as follows—

Paint, or brush over, the wall intended for any oil colour, with the white of eggs mixed in size, both of a consistence thin enough to sink in; and, when dry, paint the whole over with a coat of pure yolk of eggs only. This will effectually prevent oil colours from being injured by the lime, though it is not proper for vegetable watery colours. Yolk of eggs, thus used, will be found far better, for the purpose of preserving oil colours, than glue or any known substance.

Art of Manufacturing the fine Red and Yellow Morocco Leather, as practised in Crim Tartary.

THE celebrated Tour of Mrs. Guthrie, in Taurida, or the Crimea, commonly called Crim Tartary, which was made by that lady in 1795, and 1796, furnishes the particulars of this interesting article. In the city of Karasubazar, Mrs. Guthrie informs us, there is an ancient manufactory of Morocco leather, where great quantities are prepared with the skins of the numerous flocks of Tauric goats. The process is thus described—After steeping the raw hides in cold water for twenty-four hours, to free them from the blood and other impurities, the fleshy parts are scraped off with proper instruments; when they are macerated for ten days in cold lime water, to loosen the hair, which is likewise scraped off as clean as possible. Being then soaked in cold common water, for fifteen days, they are trod or worked under foot, in a succession of fresh waters; till, at length, an admixture of dog's dung being added, they receive a second scraping, and are drained of their humidity. They next proceed to what they denominate feeding the skins, by steeping them four days in a cold infusion of wheat bran; and then in a

decoction of twenty-eight pounds of honey to five pails of water, cooled to the temperature of milk from the cow. After remaining thus steeped the same period, they are put into a vessel with holes at the bottom, and pressed till all the liquid has escaped. Lastly, they are steeped, for another four days, in a slight solution of salt and water, one pound only to five pails, when the leather is quite ready for the reception of the dye. A strong decoction of *Artemisa annua*, or southernwood, in the proportion of four pounds to ten pails of water, seems to be the basis of all the different colours which they give to the Morocco in the Taurida, Astracan, and the other cities formerly belonging to the Turkish empire, where the secret has till now remained. When a red colour is required, one pound of powdered cochineal is gradually stirred into ten pails of the fine yellow decoction of *Artemisa*, with five or six drams of alum spread on the leather, in a proper vessel. They are next worked under foot, in an infusion of oak leaves in warm water, till they become supple and soft; when they are finished, by being rinsed in cold water, rubbed over with olive oil, and calendered with wooden rollers. Yellow Morocco leather is dyed with a stronger decoction of *Artemisa*, twenty pounds to fifteen pails of water; nothing being added, but two pounds of powdered alum, which is gradually introduced, by half a table-spoonful at a time. Each skin is twice stained, previously to the final operations of oiling and calendering. It is also necessary to remark, that the skins are prepared in a somewhat different mode for the yellow Morocco leather, than for the red. Neither honey nor salt is used; but, instead of the decoction

of honey, immediately after the skins are taken out of the wheat bran infusion, they are steeped two days in an infusion of oak leaves: after which, they are next rinsed in cold water, and thus made ready for staining yellow. Mrs. Guthrie candidly acknowledges, that the above is all the certain information which she had been able to obtain on this curious subject; as she could by no means depend on the vague reports which she had heard relative to the colouring matter added for staining the green and blue kinds. It may, however, be presumed, that the light which this lady has thrown on the process of dyeing Morocco leather in general, will sufficiently guide our manufacturers to a judicious search after those particular but inferior objects which yet remain undiscovered.

Famous Tablettes de Guimauve, or French Lozenges of Marshmallows, being their grand Remedies for all Sorts of Coughs.

THESE lozenges, which are of two sorts, simple and compound, are considered, throughout France, as among the very best remedies for coughs of almost every description. They are, undoubtedly, excellent; and the article long sold in England, under the name of lozenges of Blois, is supposed to be little or nothing else than the common French marshmallow paste formed into lozenges, which are thus made, being the first or simple sort—Cleanse and scrape roots of marshmallows freshly taken out of the earth; and, boiling them in pure water till they become quite soft, take them out of their decoction, beat them in a marble mortar to the consistency of a fine smooth paste, and place it on the top of an inverted sieve to obtain all the pulp which can be forced through the sieve with

the assistance of a wooden spoon. Then boil a pound and a half of loaf sugar in six or seven ounces of rose water, to a good solid consistence; and whisk it up, off the fire, with a quarter of a pound of the marshmallow pulp: after which, place it over a gentle heat, to dry up the humidity, stirring it all the time; and, when a good paste is formed, empty it on paper brushed over with oil of sweet almonds, roll it out with a straight rolling pin, and cut it into lozenges with a proper tin lozenge cutter. These lozenges are adapted to sheathe and soften the acrimony by which the cough is excited, to thicken the serosities which fall on the breast, and to promote expectoration. For these purposes, a small lozenge must frequently be suffered to melt gradually in the mouth. Marshmallow lozenges are also often made, without heat, by beating the roots to a pulp, pounding them with pulverized sugar to a paste, rolling it and cutting it out, and drying them in the shade. The compound lozenges of marshmallows, celebrated as famous for curing the most inveterate coughs, the asthma, and even consumption of the lungs, on taking in like manner about a dram at a time, are thus made—Take two ounces of the pulp of boiled marshmallow roots; three drams each of white poppy seeds, Florentine iris, liquorice, and powdered gum tragacanth. Pound together the white poppy seeds, iris, and liquorice, and then add the powdered tragacanth. In the mean time, having boiled a pound of loaf sugar dissolved in rose water to a syrup of good consistence, mix into it, off the fire, first the pulp, and then the powders, to compose the paste; which is to be rolled out on oiled paper, and cut into lozenges, in the same manner as the former. This,

too, is sometimes made without fire, by mingling the beaten root, powders, and sugar, in a marble mortar, till the whole becomes a fit paste for the purpose. These lozenges are occasionally rendered more deterfive, by adding a scruple of the flowers of benzoin. If the directions here given be strictly followed, the efficacy of these pleasant and powerful lozenges may in general be well relied on.

Turkish Rouge; or, Secret of the Seraglio for making an admirable Carmine.

INFUSE, for three or four days, in a bottle of the finest white wine vinegar, half a pound of Fernambourg Brasil wood, of a golden red colour, well pounded in a mortar. Boil them together half an hour, strain them through linen, and place the liquid again over the fire. In the mean time, having dissolved a quarter of a pound of alum in a pint of white wine vinegar, mix the two liquids, and stir them well together with a spatula. The scum which now arises, on being carefully taken off and gradually dried, will prove a most beautiful, delicate, and perfectly inoffensive, rouge or carmine.

Method of Preparing Soy, commonly called India Soy, as practised in Japan and China.

THE inhabitants of these oriental countries cultivate, as food, instead of the European kidney beans, a similar sort of leguminous pulse, called by botanists dolichos, and comprehending several species; among which, is the dolichos soja, or soya, of Linnæus. This plant, which is entirely rough, rises to about six feet in height; its flowers are small, scarcely appearing above the calyx, and nearly of a violet blue colour. The rough pods contain, in general,

only two seeds, or beans: which, in shape, size, and taste, differ little from our garden pea; except, indeed, that they are slightly flatted, and somewhat inclined to an oval form, having a black speck on the part where they begin to germinate. From these beans, the soy is chiefly prepared; and, in Japan, after the following manner—Being first boiled till tender, they are well bruised, or mashed; and mixed with a like quantity of wheat or barley meal, coarsely ground. This mixture is closely covered, and placed in a warm situation for twenty-four hours, that it may ferment; after which, the same quantity of salt as there was of the beans, with water about equal in measure to the whole, is added, and stirred well together. It is then left, closely covered, for two or three months; being daily stirred or milled in the manner of chocolate, and again immediately covered. At the end of about that time, it is strained or expressed through linen or cotton cloth; and the liquor, which is preserved in wooden vessels, becomes clearer and better the longer it is kept. The remaining mass, in the mean while, has fresh water added; and, being well agitated, two or three times a day, is soon ready for straining, though generally of an inferior kind. This is the process used by the Japanese, who are said to have been the original inventors of soy, and have still the reputation of producing the best; which, however, is not altogether so certain, as that it is sold at the highest price. The Chinese prepare it admirably, as well as in large quantities, in the following manner—Thirty-five pounds of the beans, being first washed, are boiled with a moderate portion of water, in a covered vessel, till they can be readily pressed between the fingers, which is seldom lon-

ger than a few minutes. Being then turned into a sieve, when the water has run off, but while they still remain moist, they are stirred round in meal made with other beans of the same species, till it entirely covers them. They are next put into sieves or laid on smooth mats, to the height or depth of about an inch and a half; which being deposited in a basket covered with mats, are suffered thus to remain three or four days, till the composition begins to wear a mouldy appearance. After a slight exposure to the air, they are now dried by the powerful warmth of the sun, or even a still stronger heat, till they can sustain the stroke of a hammer; when they are freed from the meal and mouldiness with which they were covered, by rubbing them well between the hands, and put into earthen pans. In the mean time, a pickle composed of twenty pounds of salt and a hundred pounds of spring water, having been purposely prepared, is immediately poured over the beans, in the respective pans; which, during the day, are openly exposed to the sun, but closely covered every night, or else kept constantly in an equal degree of heat, for the space of six weeks, till their substance be entirely extracted. On the liquid's being observed to have become thick, and of a dark brown colour, it is poured off, and repeatedly boiled, to render it of a still thicker consistence. During these boilings, a little sugar, with ginger and other spices, are added; and, after it has stood a few days, it is finally strained, and put up in glass flasks for sale. The Japanese export their soy in small wooden vessels; but the Chinese, in flasks packed in wooden boxes. Both have, for a long time, been in general use throughout India; where soy is placed on the table, at

each meal, as common as salt with us, for the purpose of dipping in it not only fish, but flesh, and various other articles of food. Having, in Europe, originally received soy from the East Indies, it has generally been here called Indian soy; though it does not appear to be even yet commonly made in any part of India. Professor Beckmann, from whose ingenious observations on this subject the present article is in a great measure translated, remarks that, in his opinion, the preparation of soy, even in Europe, would not be attended with the smallest difficulty, were it possible to cultivate the beans. Bergius, however, he confesses, gives his countrymen, the Swedes, little hope that this can ever be effected by them; chiefly, because the plant blows so late in green-houses, that their summer is gone before the seed ripens. This, however, is not unfrequently the case with other exotics reared by our gardeners in hot-houses: which, only beginning to blow when their nourishment decreases and occasions a stoppage of their growth, may happen too late in a too fertile soil, or when they have a superfluity of nourishment; while, on the other hand, when transported into a somewhat poorer soil, and an open situation, where they have of course less shelter, though they neither grow so quick nor so long, they blow earlier. Hence it arises, that many exotics, when planted in the open air, produce ripe seeds, which could never be obtained from them while they were preserved in green houses as curiosities and favourites of the florists and gardeners. For these reasons, Professor Beckmann advises, as an experiment worth trial, the planting of these beans in open fields: being inclined to believe that, in many summers, they would certainly

produce ripe seeds; more particularly, as Jacquin expressly declares, that they grew well, in the open air, at Vienna. Even should his conjecture fail to be realized, this would not, at any rate, interfere with the idea of Bergius; who is fully of opinion that, by the same or a similar process, soy might be prepared from our peas and beans. It would, however, he admits, have the grand fault of being too cheap, and of thus soon becoming common.

Chaptal's Grand Principle in the Art of Dyeing.

It is well known, by all who are acquainted with the art of dyeing, that every thing in a great degree depends on the proper use of mordants, or mordicants; being those substances which are employed for the purpose of macerating the stuffs, and rendering them capable of imbibing the peculiar dye. A thorough practical knowledge of all the different mordants adapted to certain colours, or to particular stuffs, can only be minutely ascertained by experience; but, as the fine Turkey red colour communicated to cotton by means of madder, depends chiefly on the mordants employed in that process, by translating the famous Chemical Reflections of Monsieur Chaptal, on the Effect produced by Mordants in Dyeing Cotton Red, as lately published in the French Annals of Chemistry, a compleat view will be afforded of this grand general principle in the art—“The case,” says Monsieur Chaptal, “with regard to the beautiful red colour given to cotton by means of madder, is the same as that of certain medicinal preparations, the ridiculous receipts for producing which have been long respected, through weak apprehensions of altering the effect by

attempting the smallest change in the process. The labour of a month would scarcely suffice, to terminate all the various operations formerly judged indispensably necessary for obtaining that beautiful colour called the Turkey or Adrianople red. Soda, oil, gall nuts, sumach, sulphate of alumine, blood, the gastric liquor, madder, soap, and the nitro-muriate of tin, are each, with this view, successively employed. The true means of simplifying this process is not by labouring at hazard, and making trial of the different methods said to be practised, without an experimental guide or scientific principles. Such a mode of proceeding rarely, and by very slow steps, leads to any successful result. I know only one method of making effectual progress in the arts; that of bringing back, and reducing to simple principles, all operations whatever: thus obtaining fixed points of departure, to which may be referred every result, and each stage of our labours. The art of chemistry is now sufficiently advanced to supply us with these fundamental principles; we have, therefore, only to establish them. They will thus, in the hands of the artist, become what formulæ are in the head of the mathematician. I shall, accordingly, attempt to afford an example, by subjecting to chemical principles the three chief mordants in dyeing cotton; viz. oil, gall nuts, and alum. Cotton, it is well known, does not receive the red of madder, in a fixed manner, till it has been properly impregnated with oil: the red impressed by printing, is far from possessing an equal degree of fixation; since it will, when washed with soda, be found to give way. This preliminary preparation of cotton for dyeing, is effected by forming a cold saponaceous liquor with

oil and a weak solution of soda in water. The use of this alkaline ley has no other advantage than that of diluting and dividing the oil, and enabling the dyer to convey it to every part of the cotton with ease and equality. Pot-ash, I have found, produces the same effect as soda: and this, in my opinion, deserves some consideration; as soda, which is both scarce and dear in the north, may be supplied by pot-ash, which is there very common. It follows, from this principle, that neither soda, nor oil, of all sorts, can be indiscriminately employed. That the soda may possess the proper qualities, it must be caustic, and contain little muriate. It must not be made caustic by lime, as that renders the colour brown. It's causticity must be acquired by it's calcinement. Carbonate of soda, and soda containing much muriate, mix very imperfectly with oil. Such soda, therefore, as has long been prepared, or is in a state of impurity, cannot be applied to the purpose of dyeing in this way. The choice of the oil is full as essential as that of the soda. To be good, it must both perfectly unite with the ley of soda, and remain in an absolute and permanent state of combination. The finest oil is not the fittest for this dye; but that is to be preferred, which contains a large portion of the extractive power. Fine oil does not preserve it's state of combination with the soda, while it requires such a strength in the ley as must prove injurious to the subsequent operations. The latter oil forms a thicker and more durable combination, and requires only a weak ley of one or two degrees. It follows, from the principle that the ley of soda is employed merely to divide, dilute, and convey the oil, in an equal and easy manner, to all

parts of the cotton; that, if the oil be not well mixed, the cotton which passes through this mordant will take the oil unequally, and the colour be, in consequence, badly united. The dyer, therefore, places the entire secret of a well united and strong colour, in the choice of suitable oil and soda. It results, from these principles, that the oil should be in excess, and not in a state of absolute saturation; since it would, in that case, abandon the stuff on being washed, and leave the colour dry. After the cotton has been properly impregnated with oil, it next undergoes the operation of being galled. Several advantages are attendant on the use of the gall nuts—First, the acid which the gall nuts contain decomposes the saponaceous liquor imbibed by the cotton, and fixes the oil; secondly, their character of animalisation has the effect of predisposing the cotton for the reception of the dye; thirdly, their astringent principle, by uniting with the oil, forms a compound that blackens as it dries, is not very soluble in water, and has the greatest affinity with the colouring principle of the madder. By mixing a decoction of gall nuts with a solution of soap, the dyer may readily acquire a perfect knowledge of this last combination, and well study it's properties. The results, from these principles, are—First, that no other astringent, whatever quantity may be employed, can supply the place of the gall-nuts; secondly, that they ought, for the purpose of rendering their decomposition both speedy and perfect, to be strained as hot as possible; thirdly, that the cotton, after being galled, in order to prevent it's assuming a black colour, which would injure the brightness of the intended red, must be expeditiously

dried; fourthly, that as, in damp weather, the astringent principle communicates a black colour to the cotton, and it dries slowly, the best drying weather should be chosen for using the galling process; fifthly, that the cotton, for making an equal distribution of the decomposition on every part of the surface, should be pressed together with the utmost care; and, sixthly, that a due proportion, between the gall nuts and the soap, is necessary to be established. If the former predominate, the colour proves black; if the latter be in excess, that portion of oil which fails of being combined with the astringent principle escapes in the washings, and the colour is consequently left poor. The third and last mordant employed for dyeing cotton red, is sulphate of alumine, commonly called alum. This substance not only possesses in itself the property of heightening the red of madder, but assists in giving a solidity to the colour by its decomposition and the fixation of its alumine. By mixing a decoction of gall nuts with a solution of alum, the dyer will sufficiently discover the effects of alum in dyeing cotton. The mixture immediately becomes turbid; and, a greyish precipitate being formed, it is, when dried, insoluble with water and alkalies. All that takes place in this chemical experiment, may be observed during the process of aluming by the dyer. When cotton is galled, and plunged in a solution of the sulphate or acetate of alumine, it immediately changes its colour, by becoming grey; while the bath obtains no precipitate, because the operation takes place in the fabric or tissue of the cloth itself, where the matter remains fixed. If, however, the galled cotton be passed through a too warm solution of

alum, a portion of the galls escapes; and the decomposition of the alum, which then appears in the bath, diminishes the proportion of the mordant, and impoverishes the colour. Here, therefore, is a combination of three principles—the oleaginous, the astringent, and the alumine—constituting a mordant for the red dye of madder; each, when separately employed, failing to produce either the same quality of fixation or the same lustre of colour. Indisputably, this is the most complex mordant known in the art of dyeing; and presents chemistry with a sort of combination which it is of the utmost importance to study. From precision in this combination, and the judgement employed by the artist to produce it, a beautiful colour may be expected; but though, on merely taking the clue of experiment as his guide, he may possibly conduct himself through the labyrinth of these numerous operations, it will be very difficult for him either to simplify his progress in the business or bring it to any great degree of perfection. It is, however, only by reasoning on his operations, and calculating both the result and the principle of each, that he can hope to become a master of his processes, so as to correct accurately their faults, and obtain invariable effects. The practice of the most experienced dyer will, without this, afford nothing but the discouraging alternatives of success and disappointment. I wished, therefore,” concludes Monsieur Chaptal, “in this short analysis of the process for dyeing cotton red, which is the most complicated of any, to afford a strong instance of what chemistry can effect in the arts, when its principles are judiciously applied; and I may venture to assert, that the most uninformed work-

man employed in dyeing, will here find both the principle of his art and the rule of his conduct.

Oriental Ottar of Roses.

THIS most costly perfume, the true ottar of roses, is sold in the East Indies at the exorbitant price of twenty guineas an ounce. It is, unquestionably, the most elegant and delicate perfume in vegetable nature; even a single drop of this ottar or essence of roses not only diffuses its fragrance throughout the most spacious apartments, but subdues or overpowers the strongest less agreeable odours. The process by which it is obtained from the odoriferous oriental roses in the East Indies, and by which it may be successfully imitated with our own, is as follows—Put into a still any quantity of freshly gathered roses, with their flower cups entire, and add a third part of the weight in pure water. Mix the mass with the hand, and kindle a gentle fire beneath the still. As the water becomes hot, the interstices must be all well luted, and cold water be placed on the refrigeratory at the top. When the water begins to come over, the heat must gradually be diminished, till a sufficient quantity of the first runnings are drawn off. An equal weight of water with that of the flowers, or thrice the former quantity, is then to be added; the fire rekindled; and the same process repeated, till a due portion of the second runnings be in like manner drawn off. This being done, the distilled water is to be poured into shallow earthen or tin vessels, and exposed to the air till next morning; when the ottar, or essence, will appear in a state of congelation on the surface. Being now carefully skimmed off, and poured into phials, the

water, after straining it from the lees, is to be employed for fresh distillation. The dregs, however, which contain a comparatively equal degree of fragrance, ought carefully to be preserved. Ottar of roses is frequently adulterated, even in the East Indies, by distilling with the flowers the raspings of red sandal wood. The fraud, however, is easy to be detected; not only by the weakness of the odour, but by the fluidity of the sandal oil, which exposure to the air fails not of congealing. If a perfume entirely equal to the oriental ottar of roses, cannot be expected from our less fragrant flowers, the above process will at least produce a most delightful essence of roses.

German Horse-Radish Sauce.

THIS famous sauce, so relishing to eat with roast or boiled beef, &c. hot as well as cold, is thus made—Take a large stick of horse-radish, quite fresh out of the ground; and, after washing and scraping it clean, and cutting away the ends with all impurities, grate it fine and smooth, on a trencher, by means of a large and sharp round grater: then, putting it into a sauce boat or tureen with a cover, add two lumps of sugar, three table-spoonfuls of boiling broth, or even water, two spoonfuls of the best vinegar, and a little salt. Mix them well together, till the sugar be entirely dissolved and compleatly incorporated. This sauce, though immediately fit to eat, will remain good two or three weeks, provided it be kept closely covered.

Purified Syrup of Molasses.

IN many parts of the continent of Europe, a method has for some years been successfully practised, on a large scale,

of divesting molasses, or melasses, vulgarly called treacle, of it's peculiar mawkish and unpleasant taste, so as to render it, for many purposes, little less useful and pleasant than sugar. Indeed, unless it be for cordials mixed with spices, or in domestic dishes where milk is an ingredient, it may very generally be substituted for sugar. The process for thus preparing it is sufficiently simple, and by no means expensive—Boil twelve pounds of molasses, with three pounds of coarsely pounded charcoal, in six quarts of water, over a slow fire. After the mixture has been stirred together, and simmered for at least half an hour, decant it into a deep vessel; and, when the charcoal has subsided, pour off the liquid, and again place it over the fire, that the superfluous water may evaporate, and restore the syrup to about it's original consistence. Thus refined, it will produce twelve pounds of a mild and good syrup, proper for use in many articles of food, &c.

Lombardy Eels, &c. Soused or Marinaded.

THE lakes of Lombardy supply such innumerable quantities of eels, that they are as commonly sold soused or marinaded for keeping, in many parts of Italy, as salt herrings, pickled salmon, &c. are in England. The method of thus preparing them is as follows—Having well scoured with sand and thoroughly cleansed the eels, but without skinning them, wash them in several waters, cut them into pieces of four or five inches long, and fry them in oil or good lard. When this is done, make a good souse or marinade, by boiling equal quantities of vinegar and water, with salt, bay leaves, rosemary, ginger, capsicum, and any other spices, to palate; correcting, with a little boiling water, any excess

of the saline or acid taste of the liquor. It should not be very strong, unless where it be intended for keeping all the year, or for sea voyages. Enough of this liquor just to cover the eels being poured over them, they are in a few days fit to eat. The Italians generally eat them cold, as we do salmon, with a little of their own liquor and olive oil, garnishing the dish with sprigs of parsley. They are, however, sometimes warmed in a stewpan with their own liquor, and a bit of butter rolled in flour; having lemon juice squeezed over, on serving them up. This marinading process is, in Italy, not confined to eels only; as any fresh or salt water fry may be thus preserved and eaten. Fish bones are less troublesome this way than any other, being partly destroyed by the acid. For barbel, in particular, of a tolerable size, when fresh killed, cleansed, cut in steaks of a little more than half an inch thick, dried, and fried, this will be found an excellent method. The small fish, of all sorts, after being properly cleansed, may be fried and marinaded whole.

Excellent Italian Peas Soup.

THIS rich, unexpensive, and truly excellent peas soup, is thus easily made—Cut in quarters six cucumbers, and the hearts of six cabbage lettuces; and put them, with a quarter of a pound of butter, a pint of young green peas, and a large onion, into a stewpan, over a slow fire. Cover it down close, and let it stew two hours. In the mean time, boil a pint of split peas in three pints of water, for about an hour; then, pulping them through a sieve into their own liquor, and adding both to the first mixture in the stewpan, boil the whole together, seasoned with a little pepper and

salt, for about a quarter of an hour. If it should not prove of a sufficient consistence, which will seldom happen, add a little thickening of flour and butter, but it is to be served up without any straining.

Bird-Lime.

THE best British bird-lime is prepared from the bark of our common prickly holly; called, by botanists, the *lantona*, or way-faring shrub. This resinous substance, from it's possessing uncommon adhesive-ness to feathers, and other dry or porous bodies, by which means the winged race are entangled and caught, has obtained the appellation of bird-lime. Dr. Darwin observes, that it much resembles the *caoutchouc*, or elastic resin, called *India rubber*, imported from South America; and is also similar to a fossil elastic bitumen found near Matlock in Derbyshire, both in it's elasticity and inflammability. This celebrated physician, philosopher, and poet, recommends the cultivation of holly, as well for the quantity of this elastic matter which it contains, as for it's wood, to the attention of rural œconomists; and assures us that, about thirty years ago, a person who had purchased a wood in Yorkshire, which abounded with holly trees, sold the bird-lime prepared from their bark, to a Dutch merchant, for nearly as much money as the estate cost him. The method of making bird-lime, in England, is as follows—Having peeled as much of the bark of the holly as will loosely fill the vessel in which it is intended to be boiled, and added as much river water as it would afterward contain, let it simmer over a moderate fire till the grey and white bark rise from the green, which commonly takes from twelve to sixteen hours boiling. Then,

draining away all the water, separate the rinds; lay the whole of the green bark on the earth, in some cool vault, cellar, or other close place; and cover it well over, to a considerable height, with any green and rank plants or weeds, such as dock, thistles, hemlock, &c. When it has thus remained about a fortnight, it will be found to have rotted, and become a foul, slimy, and thick mucilage; which must be beaten in a large stone mortar, till it is rendered a uniform tough and stiff paste, without any discernable pieces of the bark or other substance. It is now to be taken out of the mortar; and washed in a running stream, till it be entirely cleansed from all apparent foulness. It is next deposited in a very close earthen pot, and left to ferment for four or five days; being scummed, in the mean time, as often as any remaining foulness arises. When this ceases to appear, it is to be put up into a clean earthen vessel, and kept covered for use. It has been suggested, that our bird-lime, if it could be sufficiently hardened, might probably be substituted for the *caoutchouc* gum resin, or *Indian rubber*. There are several other ways of preparing bird-lime from various viscous substances; particularly, the berries of *mistletoe*, which are chiefly used in Italy. Great quantities of bird-lime are also made at *Damascus*; supposed to be a composition from *sebastens*, the kernels of which are sometimes found among it. Spanish bird-lime, though it resists water, is of an ill scent: we are not at all acquainted with it's composition; but, probably, it's preparation is somewhat similar to that of Germany. The milky juice which issues from the trunk of the celebrated bread-fruit tree, boiled with cacao nut oil, is also said to make a very strong bird-lime.

General Methods of using Bird-Lime.

PUT as much bird-lime as may be wanted into a pipkin, adding a third part of as much finely clarified goose or capon's grease, or nut oil, and place it on a gentle fire. Stir the whole, as it melts together, till thoroughly incorporated. Then take it from the fire, and stir it till quite cold. This is the practice, when intended for liming a number of twigs or rods, which are to be warmed a little over the fire, and have the cold bird-lime first wound around the whole of their tops; then, being drawn asunder, one from the other, and again closed, they are continually to be plied and worked together, till by smearing one on another a sufficient portion of the bird-lime is spread over each. Strings are to be prepared while the bird-lime is very hot, and in it's thinnest state; besmearing them entirely, by folding them together in the bird-lime, and again unfolding them, till they are quite covered. Straws must likewise be prepared when the bird-lime is very hot and thin, as many as can well be at once grasped in the hand being done together. These, after dipping them, are to be tossed and worked before the fire, till each straw is besmeared with it's due proportion for the purpose; when they are to be put up in leather cases, for occasional use. In winter, to prevent the bird-lime's freezing, either on twigs, bushes, strings, or straws, add in melting a quarter as much petroleum oil as capon's grease; this will preserve it from congelation by cold, however severe the weather, and keep it constantly supple and fit for use. These different articles being properly smeared, and judiciously placed in the haunts of small birds, or spots whither they may

be attracted, will not fail to entangle them. The arts of attracting them by a bird-call imitating their respective notes, by the display of food, or by what is denominated a stale or decoy bird, &c. are extremely various, and must always depend much for their success on the superior dexterity, ingenuity, and address, of those by whom they are contrived or practised. Some particular methods, as practised in different parts of the world, will be hereafter detailed.

Water Bird-Lime.

THE manner of preparing water bird-lime is as follows—Wash half a pound of good bird-lime in spring or river water, till it become perfectly soft; beat it well, to take out the water; and, after drying it, put it into an earthen pipkin, with as much goose or capon's grease as will render it fluid. When it becomes in this state, add a table-spoonful of strong vinegar, half as much oil, and a very small quantity of Venice turpentine. Then, stirring it well over a good fire, let it boil together for a few minutes, which compleats the process. This bird-lime, which should always be warmed previously to using it, must be spread over the twigs, &c. in every direction. It is excellent for catching snipes, and such other birds as frequent marshy places. The Italians heat their misletoe bird-lime after the same manner; melting it, however, with an ounce of nut oil to a pound of bird-lime, and mixing half an ounce of turpentine off the fire, which also well qualifies it for the water. The Damascus bird-lime will not bear the wet, is soon injured by frost, and seldom keeps longer than a year or two at most. The Spanish is well adapted for this pur-

pose; but there is none better than our own, when prepared as above directed. Bird-lime is far more used on the continent, and various other parts of the world, than in England. It might, however, be advantageously employed in destroying many noxious insects, and even the smaller quadruped vermin, &c. as well as in ensnaring the feathered race. We have, here, purposely omitted saying any thing about German bird-lime, which will be the subject of a separate future article. The best time of the year for making bird-lime in England is about Midsummer.

Somersetshire Bacon.

THIS greatly esteemed bacon is cured in the following manner, during either of the last three months in the year—On killing a hog, the sides or flitches are first placed in large wooden troughs, and sprinkled all over with bay salt. Being left in this state, to drain away the blood and superfluous juices, for twenty-four hours; they are next taken out, and wiped very dry. Some fresh bay salt is now well heated in a large frying pan; and, the troughs having in the mean time been well cleansed from the first drainings, and the flitches replaced, the hot bay salt is rubbed over the meat, till it has absorbed a sufficient quantity. During four successive days, this friction is every morning repeated; the sides being turned only twice, or every other day. If the flitches are large, as is generally the case, they should be kept three weeks in brine; being turned ten times during that period, and afterward thoroughly dried in the usual manner, without smoke. Unless the bacon be strictly managed according to these directions, it will never possess a flavour equal to So-

mersetshire bacon properly cured, nor even continue long in a sweet state.

Art of Rectifying Raw Malt Spirit by Agitation, for making it up into Gin, Brandy, or Rum, without the Use of a Still.

THIS is a valuable secret in the art of rectification, and very easily practised. The process is, in substance, thus described by Dr Shannon—For a piece of raw spirit, as received from the malt distiller, at one to ten over proof, mix into thick batter a pound of finely powdered and previously killed plaster of Paris; add three pounds of previously slacked fullers-earth, blended with water to the same consistence; and then stir in two pounds of finely pulverized charcoal. Reduce them with three or four gallons more of pure water: and then, while pouring the mixture into the spirits, let some person be well stirring up the ingredients; and another keep stirring the spirits, not only during this addition of the mixture, but for at least half an hour longer. This stirring, or rousing, as it is usually denominated, should be hourly repeated three or four times; and, if the mixture be made in a moveable or unfixed cask, which is the best method, it should be each time rolled for a few minutes, and placed bung downward till the next rousing. After the last time, however, it should be set up on one end; and have a cock placed near the bottom, with another a few inches below the part to which the liquor rises, for the purpose of drawing off daily samples, a few days, to compare with each other, as well as with samples of the same raw spirit, so as to mark the progress and effect of this species of rectification. On it's being found quite free, in smell and taste, from the flavour of the malt or grain,

it may be drawn off for immediate use. If intended for gin, to be prepared by agitation, make it up with lime water in the proportion of one gallon to six; if for British brandy, with clear filtered water, one to five; and if for rum, with rice water, one to six. The rice water, for this purpose, is made with what is called conjee; that is, rice reduced to a jelly, by boiling it in a close vessel. A pound of rice reduced thus into conjee, will be sufficient to make a hogshead of this rice water.

Cherry Beer, or Red Barley Wine.

THIS article has, like many others, a name to which it is, as now commonly prepared, by no means justly entitled. Whatever may have been its origin, when cherries probably formed a part of the composition, it is now made entirely without them, in the following manner—To a barrel of new table beer, or small ale, add about three pounds of molasses, with half a pound or more of ground logwood, and two ounces of almond cake. The almond cake may be procured at any respectable druggist's shop. Stir them well into the beer with a long stick put in at the bung-hole, and agitate the cask; after this has been two or three days repeated, let it stand to settle, and then draw or bottle it off for use. It is commonly drank hot; and, if not at first made sufficiently sweet, with sugar as well as spices.

White Cherry Beer, or Barley Wine.

To the wort produced by a bushel of the palest malt, as soon as the fermentation a little declines, add an ounce of yellow sanders in powder, and half an ounce of almond cake. Only a quarter part of the usual quantity of hops must be used; as the bitterish aromatic and agreeably pun-

gent taste of this elegant wood, as well as its pleasant scent, very far superior to either the white or the red sanders, will be communicated to the liquor, and sufficiently assist in preserving it. Those persons, it has been ingeniously remarked, who may marvel at this process for making cherry beer, both red and white, without a cherry of any sort in either, can easily, if they please, flavour small ale or worts, one with black and the other with white heart cherries, and they may then soon be convinced that neither will be more wholesome, nor nearly so agreeable, as those which are here recommended: and, what is still more wonderful, the liquors actually made with the fruit itself will be found to possess much less of the true cherry flavour. In a similar way, the red being assisted with logwood, may be made currant beer, gooseberry beer, raspberry beer, elder berry beer, &c. of the different colours, which all these fruits possess. The white, however, should be sweetened with loaf sugar. These fruit beers, or barley wines, are by no means ill adapted to our climate; and might, if well prepared, and sold at moderate prices, lessen in some degree the alarming and most immoderate use of spirituous liquors.

Patent Oil of Flints.

FOR this singular preparation, affirmed to be peculiarly efficacious in the cure of obstinate rheumatisms, a patent was obtained, by Messrs Betton and Wellington of Shrewsbury, in the year 1742; and, according to their specification, it is thus made—Calcine a quarter of a pound of flints; and, when finely pulverized, mix the powder with three quarters of a pound of salt of tartar. Melt these ingredients

together, in a crucible, with a powerful heat; and the whole will run into an open glass, strongly attractive of moisture from the air, and compleatly soluble in water, with the exception of a very small portion of earthy matter. On pulverizing this glass, and setting it in a cool cellar, it will spontaneously liquify into this patent oil of flints, which is to be used as an embrocation for the relief of rheumatic pains, &c.

Curious Mode of growing Fruits and Flowers during Winter.

IN order to produce this effect, the trees or shrubs being taken up in the spring, at the time when they are about to bud, with some of their own soil carefully preserved among the roots, must be placed upright in a cellar till Michaelmas; when, with the addition of fresh earth, they are to be put into proper tubs or vessels, and placed in a stove or hot-house, where they must every morning be moistened or refreshed with a solution of half an ounce of sal ammoniac in a pint of rain water. Thus, in the month of February, fruits or roses will appear; and, with respect to flowers in general, if they are sown in pots at or before Michaelmas, and watered in a similar manner, they will blow at Christmas.

Best General Method of making Cyder, as practised in Herefordshire, and other Cyder Counties of England and Wales.

CYDER, strictly speaking, is a vinous beverage, prepared by the expression and fermentation of the juice of apples; when, however, this juice is mixed with that of pears, crabs, &c. it still retains the general appellation of cyder. From the very great variety in apples, and the different degrees of flavour in fruit of the same species, ac-

cording to local circumstances, the state of maturity, &c. as well as the many methods of making, there is in cyders, all of them the juice of the apple, a diversity nearly equal to that of the numerous foreign wines, which are, in like manner, all of them the juice of the grape. This being premised, it will not be expected that all the excellence of the art can be developed and concentrated in any single description. By detailing, however, the best general practice of the chief cyder counties, a very good idea will not fail to be afforded those who may possess little practical skill or experience in preparing this useful and agreeable beverage. It is observed, by T. A. Knight, Esq. in his excellent Treatise on the Culture of the Apple and Pear, and the Manufacture of Cyder and Perry, with a reference to the Herefordshire practice, that the goodness of cyder will always greatly depend on the proper mixture, or rather on the proper separation, of the several fruits. Those which have their rind and pulp tinged with green, or are red without a mixture of yellow, which last colour disappears in the first stages of fermentation, must be carefully kept apart from such as are yellow, or yellow intermixed with red. These latter kinds, which should be ripe enough to fall from the tree without it's being much shaken, are alone capable of making fine cyder; and each kind should be separately collected, and kept till it becomes perfectly mellow. It is for this purpose that, in the common practice of Herefordshire and the adjacent cyder counties, the fruit is placed in heaps of about a foot thick, and exposed to the sun, air, and wet; being never covered, except during severe frosts. The strength and flavour of the liquor, however, Mr. Knight

remarks, are increased by keeping the fruit under cover for some time previously to it's being ground; though, if it cannot have a situation where it may be exposed to a free current of air, and be also spread very thin, it is apt to contract an unpleasant smell; the disagreeable effect of which will certainly be communicated to the cyder. This, therefore, is seldom done, by those who prepare large quantities for sale; as it would, generally, require very expensive buildings to be erected, and is by no means of absolute importance. The proper point of maturity in the fruit is not accurately ascertained by any positive criterion; but, as long as it continues to acquire a deeper shade of yellow, there seems good reason to suppose that it improves. Prior to it's being ground, every heap should be examined, and all decayed or green fruit carefully taken away; a trifling labour, which the excellence of the liquor, and the ease with which too great a degree of fermentation may thus be prevented, will amply repay. Each kind of fruit should be separately ground; or, at least be mixed with such only as becomes ripe precisely at the same time; it is the former practice which produces fine cyders, of different flavours and degrees of strength, from the same orchard. The fruit should be ground as nearly as possible, to a uniform mass, in which the rind and kernels are scarce distinguishable; and the Herefordshire mill, with a large millstone supported on it's edge and drawn round a circular trough containing the apples, appears best calculated to effect this purpose. Iron, being soluble in the acid of apples, imparts to it a brown colour, and an unpleasant taste; and, as the calx of lead communicates to it an extremely poisonous

quality, that metal should still more particularly be kept from ever coming in contact with either the fruit or liquor. When the apples are thoroughly ground, the pulp must remain twenty-four hours before it be taken to the press. If they were properly mellow, a large quantity of pulp will pass through the hair cloth in which it is expressed; and, as this will be thrown off in the first stages of fermentation, the casks should be each filled about a gallon short. Open vessels for fermenting, have some advantages; but they can only be used under cover, and of course where a small quantity of cyder is required to be made. What time will elapse before the vinous fermentation takes place in the juice of the apple, is very uncertain: if the fruit be immature, and the weather warm, it will generally commence in less than twenty-four hours; but, where the fruit is ripe, and the weather cold, it will remain a week, a fortnight, or even longer, without suffering the smallest visible change. This is peculiarly the case with the juice of those fruits which produce the strongest cyders. On the commencement of fermentation, the dimensions of the liquor enlarges, an intestine motion is visible in the cask, and bubbles of fixed air rise to the surface, where they break. In a vault, or any other situation with but little change of temperature, the fermentation will usually continue till the whole of it's saccharine part be decomposed; when the liquor will be found rough, and by no means palatable to persons who are not in the habit of drinking it in this state. Cyder, however, which possesses a considerable degree of sweetness being most valuable, an excess of fermentation is endeavoured to be prevented by placing the casks in the

open air. There are other methods, such as racking off, &c. but this is much the most effectual; the liquor being thus kept cool, and it's decomposition consequently retarded. If the weather be cool and settled, the fermentation generally becomes, in a few days, entirely suspended, when the liquor will separate from it's impurities; whatever is specifically lighter rising to the surface, while the heavier lees descend to the bottom, leaving perfectly clear and bright the intermediate liquid. This is the critical period for drawing it off; for it must not, on any account, be permitted again to mingle with it's lees, which possess properties much the same as those of yeast, and would therefore inevitably bring on a second fermentation. The brightness of the liquor forms the truest criterion of the proper moment for racking it off. This, indeed, is constantly attended with external tokens which serve as the cyder maker's guides: the discharge of fixed air, for example, which always attends the progress of fermentation from it's very commencement, has as certainly ceased at it's close, and a thick incrustation, formed of fragments of the reduced pulp, raised by the buoyant air it contains, is collected on the surface. The clear liquor being now drawn off into another cask, the lees are put into small bags similar to those used for jellies: whence the liquid they contain gradually filterates, becomes bright, and is finally added to the rest; having, in some measure, the effect of assisting to prevent a second fermentation. In the process of filtration, it appears to have experienced a considerable change: the colour is remarkably deep; the taste harsh and flat, and it manifests a strong tendency to becoming acetous, which is probably occasioned by it's

having given out fixed air and absorbed vital. Should it actually become acetous, as frequently happens in forty-eight hours, it must not by any means be put into the cask. If, after the cyder has been racked off, it continues bright and quiet, nothing more is necessary till the following spring: but, should a scum collect on the surface, it must immediately be racked off into another cask; as this scum, if permitted to sink, would produce bad effects. If a disposition again to ferment with violence appears, it will be necessary to rack off from one cask to another as often as a hissing noise salutes the ear. This repeated racking off, tends much to weaken the cyder; but that effect merely arising from a larger portion of the saccharine quality's remaining unchanged, adds to the sweetness at the expence of the strength. The juice of fruits which produce very strong cyder often continue muddy the whole winter; and attention must frequently be paid, to prevent their excess of fermentation. For this purpose, the smoke of sulphur is sometimes used; and, to render it bright, bullock's blood: but the latter, in particular, is a very disgusting process; and, when the liquor has been made from good fruits properly ripened, both are unnecessary. Whenever the liquor is racked off, the cask which receives it must always have been previously scalded and dried; and, that a larger surface may be exposed to the air, it should, on such occasions, want several gallons of being full. If the winter should prove uncommonly cold, it will be proper to use a covering of straw. About the end of March, or beginning of April, the cyder is generally fit for taking from the hands of the maker, and it is then put into the casks intended for it's final reception.

These casks must be compleatly filled; and, when all danger of future fermentation is over, closely stopped. This is judged to the case, whenever a blue film begins to collect on the surface of the cyder: it will, however, be expedient to put in the bungs somewhat earlier, for the purpose of keeping out the external air; though they must not be driven close, lest the recommencement of fermentation should endanger the cask, till the blue film appears. At this period, a small quantity of spirit is sometimes added; and, where scarcely any fermentation has taken place, and the cyder consequently retains nearly the taste of the unfermented juice, it may, perhaps, be advantageously used: but, when it has properly fermented, it can never be necessary; and it has frequently proved fatal, by producing a renewed and violent fermentation of the liquor. If cyders have been properly made, and from good fruits, they will retain, even in the cask, to the end of three or four years, a considerable portion of sweetness: but the saccharine part, on which their sweetness wholly depends, is always gradually lost; most probably, by an imperceptible decomposition and discharge of fixed air, similar to what is seen to take place in the earlier stages of their fermentation. At two years old, cyder is commonly in the best state for bottling: it, then, soon becomes brisk and sparkling; and, if it possess much richness, will so remain, with scarcely any sensible change, for twenty or thirty years, or as long as the cork continues duly to perform it's office. Few of the foregoing rules are, or ought to be, much regarded, in making cyder for the common use of the farmhouse: with the farmer, flavour is now a secondary consideration; his first, is that

of obtaining a large quantity at the smallest expence. To answer this purpose, the common practice of the country is sufficiently well calculated—As soon as the apples become moderately ripe, they are ground; and the juice is either racked off once on it's becoming bright, or more frequently carried directly from the press to the cellar, where a violent fermentation soon commences, and continues till nearly the whole of the saccharine part is decomposed. Early in the ensuing spring, the casks are filled up, and stopped; and no farther attention is either paid or required. The cyder thus prepared may be kept from two to six years in the cask, according to it's respective strength. It is, indeed, usually harsh and rough, though rarely acetous; and, in this state, it is commonly thought to be preferred by the farmers and peasantry in general. This opinion, however, Mr. Knight assures us, is by no means well founded: for they like it best, when it possesses much strength with moderate richness, and when it is without any thing austere or sour in it's flavour; but they will drink it, and to a most extraordinary excess, when it is really acetous. When, however, they offer this kind to strangers, which they are at all times ready to do with great liberality, they acknowledge the operation of swallowing it to be rather a severe task; but console them with the most hearty assurances, that it will do them good—if they can but get it down! Indeed, adds Mr. Knight, to whose admirable work we are indebted for this excellent article, if we may judge from the wonderful quantities they drink without any apparent injury, we may venture to pronounce it at least as wholesome as any among the various kinds of malt liquors. It must, how-

ever, be admitted, that the sweet flatulent liquor which is generally sold out of the cyder counties, is far otherwise; for much of this, having become harsh, and even acetous, has been afterward sweetened in the cellar of the merchant. We greatly fear that, in this sweetening process, which Mr. Knight so tenderly touches, a practice is too often introduced that no language can sufficiently reprobate, and of which we have already expressed our just indignation, in speaking of adulterated British as well as foreign wines. On this odious subject, we are of opinion, too much delicacy is observed by respectable writers. Mr. Marshall, in his admirable account of the orchards and fruit liquors of Herefordshire, uses these remarkable words, respecting the correcting or doctoring of cyder—"The want of richness is supplied by what are generally termed sweets—prepared in a manner which I have not enquired after, nor has it fallen incidentally under my notice." With a more laudable freedom, however, in censuring one of the modes of giving brightness to cyder, that of combining isinglass with the blood of cattle or sheep, he adds, that "wine merchants, as well as the dealers in cyder, have of late years, it seems, made a free use of the blood."

Cyderkin, Perkin, Purre, or Water Cyder.

THESE various names are, in different parts of the country, given to an inferior kind of liquor, made by macerating the murk, marc, or reduced pulp, of the apples, absurdly called cheese pumice, from which the cyder has been expressed, in a small quantity of water and regrinding it. The residue of three hogsheads of cyder commonly yields about one of this liquor, which

may be kept till the next autumn. It is, however, almost immediately fit to drink, and usually supplies the place of cyder in farm-houses; except, indeed, during harvest when the labourers are always indulged with the stronger liquor. Though no sort of attention is ever paid to the perkin, as it is most universally called, during its fermentation, it frequently continues more palatable than the cyder of the same fruit, till nearly the end of the following summer. It should seem, that the name perkin ought, in strictness, to be confined to the smaller sort of perry, and cyderkin to that of cyder; though we do not recollect ever to have seen them thus classically distinguished. Nor is there any known definition of the word purre; which is far less generally used, and may have been originally a mere local corruption of the word perry, at first intended to denote a weak liquor from the murk of the combined fruits. The name of water cyder is sufficiently obvious. In many parts, these weak liquors supply the place of small beer; and, when boiled, after pressure, with a proper quantity of hops, suffered to stand till cold, and tunned next day, may be kept any length of time.

Best General Method of making Perry.

THIS incomparable British beverage, which far surpasses, in its approaches to genuine wine, all our other liquors, seems very much neglected, and apparently undervalued in the general estimation. Some of it, however, is sufficiently excellent to be often sold at taverns, inns, &c. as the best Champaign; where, indeed, it is thus even overvalued. More perry, there seems much reason to believe, is sold in England under the name of different wines, than its own; such is our national weakness, with

regard to favourite liquors, &c. and this remark may, in a great degree, be extended also to cyder. Early in the last century Dr. Hally observed, that the London market alone took off annually twenty thousand hogsheads of Devonshire cyder; which, he suggested, was by no means all finally sold or consumed as cyder. How far the demand of the metropolis may have increased, with it's augmented population and more widely extended commerce, from all the great cyder counties, is difficult to ascertain; but it must, unquestionably, be now prodigious. With regard to perry, it is frequently, even in France, Flanders, Germany, &c. as well as in England, passed on ordinary judges for Champaign. It is remarkable that, though every variety of the apple which possesses colour and richness is capable of making fine cyder, a good perry pear requires an assemblage of qualities rarely found in the same fruit. It must, Mr. Knight ingeniously observes, contain a large portion of sugar, or it's juice can never possess sufficient strength; and, unless it be, at the same time, extremely astringent, the liquor produced will be acetous whenever it ceases to be saccharine. In the latter state, it will agree with few constitutions; in the former, with none. The juice of the best perry pears is so harsh and rough, that even hungry swine are said to reject them: yet, though the juice of these pears, when the fruit is attempted to be eaten, occasions a long-continued heat and irritation in the throat, by being simply pressed from the pulp, it becomes rich and sweet, without more roughness than is found agreeable to almost every palate. Pears, when full ripe, known by their beginning to fall, are ground and pressed for making

perry, exactly in the same manner as apples for cyder; but the reduced pulp is not usually suffered to remain, like that of apples, any time unpressed. It is, therefore, immediately put in the press, between several layers of hair cloths; the liquor being received into a vat, from whence it is removed into casks, which stand in any cool place, or even in the open air, with their bung-holes open. The management of the liquor, during it's fermentation, is similar to that of cyder; but perry does not furnish the same criterions for knowing the proper moment to rack off. The thick scum which collects on the surface of cyder seldom appears on the juice of the pear; and the excessive brightness of the former liquor, during the suspensions of it's fermentation, is not often found in the latter. Where, however, the pears have been regularly ripe, their produce will commonly become moderately clear and quiet in a few days, and it must be then drawn off from it's grosser lees. Excessive fermentation is best prevented in the same manner as cyder; and the liquor is rendered bright by isinglass, which cyder but seldom requires, though perry is scarcely ever made thoroughly clear or fit for the bottle without it. The power of isinglass in fining liquors, seems merely a mechanical process; this substance being composed of innumerable fibres, which spread or disperse over the surface of the liquid, attach themselves, through their glutinous quality, to all it's impurities, and carry them down to the bottom by force of the augmented gravity. Properly to effect this purpose, the isinglass should be first pounded small in a mortar, and afterward steeped at least twelve hours in a quantity of liquor sufficient to produce it's greatest degree of ex-

pansion: then, mixing this jelly with a few gallons of the liquor, which must be continually stirred till the whole is compleatly diffused and suspended, pour it into the cask, and incorporate it, by two hours continued agitation, with a split staff put through the bung-hole; and, after leaving it a couple of days to settle fine, draw it off from it's precipitated lees. This entire process of fining and racking off must be repeated, exactly in the same manner, till the required degree of brightness be obtained. Isinglass is most readily diffused in liquors by boiling; but, being thus dissolved, and converted into glue, it's organization, on which it's powers of fining alone depend, becomes totally destroyed. The quantity of isinglass generally put at once into a cask of a hundred and ten gallons, is seldom more than an ounce and a half, or two ounces at most; but, considering it's mode of action, there seems no good objection to the use of a larger quantity. The brightness of the perry being now secured, it's after management may be like that of cyder: though it does not well bear situations exposed to much change of temperature; nor can it's future merit, like that of cyder, be judged of by it's present state. In the bottle, however, it almost always retains it's good qualities; and in that situation it is recommended to be constantly put at the conclusion of the first succeeding summer, provided it then remain sound and perfect. The pear tree, though both it's fruit and the liquor it produces are less popular than that of the apple, possesses many advantages for general culture. It not only flourishes in a greater variety of soil, but is far more ornamental, as well as productive; every tree, when nearly full grown, in moderately

good ground, affording an annual average produce of above twenty gallons of liquor. Thirty, at least, of such trees are capable of being contained on a single acre; and, if they are of new varieties of fruit, as is most desirable, and not very difficult to accomplish, they will continue productive for more than two centuries. Surely, then, there is sufficient encouragement for the more general culture of the pear tree, and the consequent increase of the delicious beverage which it's fruit so abundantly produces. Were we more intimately acquainted with this excellent liquor, we should, perhaps, less frequently be induced to purchase as wine what we are at present inclined to neglect as perry.

Art of preparing a fine Red Lake from Dutch Madder.

THE use of madder, in dyeing a fine red colour, and also as a first tint for several other shades, has long rendered it famous among dyers; and, by the following process, it will afford a permanent lake of a fine red, applicable to every purpose of painting—Dissolve two ounces of the purest alum in three quarts of distilled water previously boiled in a clean glazed vessel and again set over the fire. Withdraw the solution as soon as it begins to simmer, and add to it two ounces of the best Dutch madder; then, boiling it up once or twice, remove it from the fire, and filter it through clean white paper. Let the liquor thus filtered stand all night to subside; and, next day, pour the clear fluid into the glazed vessel, heat it over the fire, and gradually add a strained solution of salt of tartar, till the madder be wholly precipitated. The mixture must now be again filtered, and boiling distilled water be poured on the red

powder till the fluid no longer obtains a saline taste. Nothing more is now necessary, but to dry the lake, which will be of a deep red colour. If two parts of madder be used to one of alum, the shade will be still deeper; and, if one part of the latter article be added to four parts of the former, a beautiful rose colour will be produced.

Method of making Magnesia.

THIS absorbent earth, generally denominated the magnesian but sometimes the muriatic earth, is of modern discovery. It first began to be known at Rome, in the commencement of the eighteenth century, under the name of Count Palma's powder; and was there offered, by a regular canon, as a remedy for all disorders. It's resemblance, in many respects, to chalk or calcareous earth, led many persons, at first, to suppose it little else; but Hoffman demonstrated it's essential difference. It is, when pure, an extremely white, loose, and light, impalpable powder; so infusible as to resist the most powerful focus of the burning glass, without either contracting it's dimensions or undergoing any other change. It easily, however, melts or flows with borax or the microcosmic salt: and, melted with equal parts of pulverized flint and borax, it assumes the form of a beautiful coloured glass resembling the topaz; or, with equal parts of flints and fluor spar, a similar resemblance to the chrysolite. Magnesia is divested of it's fixed air by calcination; and though, in that state, it is harsher to the touch, it neither becomes caustic nor soluble in water like lime, does not effervesce with acids, and may safely be internally taken. Though magnesia exists in a natural state,

not being found in sufficient quantities, or at all sufficiently pure, for general use, it is prepared by a very simple chemical process. It may, indeed, be made in various ways; but the following is, at present, considered as the best and readiest method—Dissolve, separately, equal quantities of Epsom salt and pearl ashes, each of them in double their weight of warm soft water. Then, straining the respective liquids, mix them, add eight times their quantity of warm water, and boil them a little while together; carefully stirring the mixture, with a wooden spatula, to prevent any adherence of the powder at the bottom of the vessel. Strain it, when the heat is somewhat diminished, through linen, stretched so as to fit it for collecting the magnesia, where it will now be found to remain; and wash away, by repeated affusions of pure water, the saline particles, till the whole be compleatlyedulcorated. It is of importance, that the water be soft; hard water being peculiarly inadmissible for this process, as the principle which gives to waters the property denominated their hardness, is generally a salt of lime, and might occasion impurity. In modern medical practice, there are three preparations of magnesia: this, the common magnesia, formerly called white magnesia, but now carbonate of magnesia; magnesia usta, formerly calcined magnesia; and a new preparation, consisting of equal parts of Epsom salt—now called sulphate of magnesia, vitriolated magnesia, or bitter cathartic salt—and prepared kali, or purified potash or pearl ashes. This new preparation is merely a refined process, very similar to that already described, which it has thus stripped of it's name; being now called magnesia alba, or the white magnesia.

This refined magnesia is chiefly to be preferred where there is much acid in the stomach; in nausea and vomiting, particularly, the former is most efficacious. Magnesia, where no symptoms of acidity are discoverable, should be very sparingly given to infants of a tender age, unaccompanied by a fifth part rhubarb; that is, for such as are above a year old, from one to two grains of rhubarb with from five to ten of magnesia. For youth and grown persons, where the use of this combination is indicated, from one to two scruples of magnesia, with from five to ten grains of rhubarb, will be found a very moderate dose. Though magnesia may be safely taken alone in large quantities, by persons of a robust constitution, with children and weakly habits disposed to flatulency, it sometimes lodges in the bowels, and produces obstinate costiveness; being, in itself, an inactive earth, unless combined with acids. On the whole, it forms an extensively useful article of the materia medica; and, with the above exception, can scarcely ever be injuriously taken.

Soap in General.

SOAP is a composition of oil or grease with lime and alkaline salt. It is made with and without heat, into various different substances, dry and hard, soft and liquid; and of several plain as well as mottled and marbled colours. The uses of soap, in domestic œconomy, are too many either to be enumerated, or to require any particular mention. It is the general cleanser of our persons, our apparel, our houses, and our furniture. In medicine, also, both as an external and internal remedy for many painful and dangerous maladies, it is a safe and extensively

efficacious article. For the numerous purposes, some difference in preparation is, of course, occasionally requisite; but common hard soap, usually made in the following manner, may be considered as the universal basis of all the various soaps or saponaceous preparations—Heat, where large quantities of soap are manufactured, becomes indispensably requisite; and a ley being made, by dissolving in water four parts of soda and one of quick lime, till the solution is strong enough to sustain an egg, equal parts of this ley, and of tallow, are to be poured into a copper with a fire kindled beneath, and continually stirred till they begin to unite: the remainder of the ley is then to be added, and the stirring continued, till the ingredients become compleatly incorporated. The mixture is now cast into proper vessels, each having a little powdered chalk spread over the inside, to prevent any adhesion of the soap; which, in a few days, acquires a sufficient degree of consistence to be easily taken out, and formed into those oblong squares, called cakes of soap. By the substitution of different oils, &c. for tallow, various other sorts of soap are prepared: black soap, with train oil; Venice, Alicant, or Spanish soap, with olive oil; and green soap, with oils of rape, hemp, or linseed. The chief of these, and such other processes as are peculiarly entitled to attention, will be found more particularly described in different parts of this work.

Easy Method of Detecting the Fraudulently increased Weight of Soap.

IT is an ever to be lamented fact, that nearly all the chief articles of general consumption are more or less adulterated by nefarious practices, either in the original

preparation, or by subsequent dealers, before they come to the hands of the consumer. Not only in the making, but more particularly in the retailing of soap, ingredients are added which augment it's weight while they diminish it's goodness. The liquor chiefly employed by the latter, for this dishonest purpose, is a strong brine made with common salt and water; which is easily added to soap made with tallow, the ingredient mostly used in our British manufactures, without rendering it much softer or less consistent. To prove the existence of this adulteration, whenever it be suspected, first weigh a piece of the soap, and then expose it to the air for several days; when, the water having entirely evaporated, the quantity thus fraudulently introduced may be accurately ascertained by re-weighing, and will often be found far more than could possibly have been imagined by those who had never tried the experiment.

Excellent Soap for Medicinal Purposes.

FOR medicinal purposes in general, soap may be prepared in the following manner—The ley being made as for common soap, is to be first filtered, and then concentrated by evaporation, to such a degree, that a phial capable of containing only two ounces of water will hold nearly three ounces of this lixivium; one part of which, is then to be mixed with two parts of fine olive oil, or oil of sweet almonds, in a stone vessel. These ingredients being occasionally well stirred, a firm white soap will be obtained, without heat, in the course of a week. This may be used, on almost every occasion, where soap of any sort is medically prescribed, and the particular soap mentioned may not easily be obtainable.

It is very efficacious in dissolving those strong concretions which form in several parts of the body; particularly, in the kidneys and bladder: Macquer even says, that it is not only the basis of the composition known by the name of Mrs. Stephens's remedy, but that it's entire virtue resides in this one ingredient. This, however, is not remarkably ingenuous: and, in fact, does not entirely correspond with what himself soon afterward remarks. "It plainly appears," says this celebrated chemist, "to be of the last consequence, in administering soap, that the patient's constitution be considered, and a proper regimen observed. Acids of all sorts should be forbidden; as they prevent the soap from dissolving, and decompose it. If there be any acidities in the first passages, articles should be prescribed by which they may be neutralized; as prepared crabs eyes, and other absorbents well known in medicine; in such cases," concludes this distinguished chemist, "those with which the soap is compounded, in Mrs. Stephens's remedy, may be of use." Boerhaave always prescribed soap with resinous pills, on account of it's contributing to decompose them in the stomach. Soap is, however, like many other good medicines, fallen into considerable disrepute, and very little employed in modern practice; though it has lately been ascertained, that soap water was given, by M. Bellot, with the happiest effects, even to persons bitten by mad animals. In the jaundice, epilepsy, &c. soap is often very successfully administered.

Genuine Method of making Cheshire Cheese.

THE excellence of fine old Cheshire cheese is too well known to require any

particular commendation: it is, certainly, the most relishing cheese we have; and, perhaps, the very best digester. It's chief faults are, being peculiarly subject to rottenness, and the depredations of mites or worms; and extremely liable, when once cut, to grow soon dry and hard. In it's rotten state, however, it is by many persons most esteemed: who, therefore, when it is perfectly sound, sometimes render it otherwise by art; particularly, with repeated moistenings of red port wine. There are, indeed, few lovers of cheese who disrelish it's natural blue mould, and even slight inclination to rottenness, which are generally regarded as proofs of it's richly mellow state. The following account of the manner in which Cheshire cheese is made, has been extracted from the celebrated *Annals of Agriculture*, as written by Mr. Chamberlaine of Chester, who thus admirably describes the entire process—On a farm capable of containing twenty-five cows, a cheese of about sixty pounds weight may be daily made, in the months of May, June, and July. The evening's milk is kept untouched till next morning; when the cream is taken off, and put to warm in a brass pan heated with boiling water: then, one third part of that milk is heated in the same manner, so as to bring it to the heat of new milk from the cow. This part of the business is done by a person who does not assist in milking the cows during that time. The cows being milked early in the morning, the morning's new milk, and the night's milk thus prepared, are put into a large tub together with the cream. Then a portion of rennet, which has been soaked in water milk warm the evening before, and sufficient to coagulate the milk, is put into the tub; and, at the

same time, if annotta be used to colour the cheese, a small quantity, as requisite for colouring, is rubbed very fine, and mixed with the milk, by stirring all together. Where annotta is not used, a marigold or carrot infusion is in like manner mixed with the milk. Then covering it up warm, it is to stand about half an hour, or till coagulated; at which time it is first turned over with a bowl to separate the whey from the curds, and broken soon after with the hand and bowl into very small particles: the whey, being separated by standing some time, is taken from the curd, which sinks to the bottom. The curd is then collected into a part of the tub which has a slip or loose board across the diameter of the bottom of it, for the sole use of separating them; and a board is placed thereon, with weights from sixty to a hundred and twenty pounds, to press out the whey. When it is getting into a more solid consistence, it is cut and turned over in slices several times, to extract all the whey, and then weighted as before. These operations may occupy about an hour and a half. It is then taken from the tub, as near the side as possible; broken very small by hand; salted; and put into a cheese vat, enlarged in depth by a tin hoop to hold the quantity, it being more than the bulk when finally put to the press. The side is pressed well by hand, and with a board well weighted placed at the top. Wooden skewers are stuck round the cheese to the centre; which being frequently drawn out, the cheese is thus drained of it's whey. It is then shifted out of the vat, having a cloth first spread on the top of it, and reversed on the cloth into another vat, or even the same; which, however, must be always fresh scalded, and thus made warm, before the

cheese is returned into it. The top part is now broken down to the middle, has salt mixed with it, and is skewered as before; then pressed by hand, weighted, and has the remaining whey extracted. This done, the cheese is again reversed into another scalded warm vat, with a cloth beneath the cheese. A tin hoop, or binder, is also put round the upper edge of the cheese, and within the sides of the vat; the cheese being first inclosed in a cloth, and the edges of it put within the vat. The cheese cloth is of fine hemp, one yard and a half long, and a yard wide. It is so laid, that on one side of the vat it is level with the side of it, and on the other will lap over the whole of the cheese; the edges being put within the vat, and the tin fillet going over the whole. All the above operations will take from seven in the morning till one in the afternoon. Finally, it is put into a press of fifteen to twenty hundred weight, and stuck round the vat into the cheese with thin wire skewers, which are occasionally shifted. In four hours more, it is shifted and turned; and, after another four hours, again treated in the same manner, the skewering being continued. Next morning, it is turned by the woman who attends the milk, and put under another or the same press; and so, likewise, turned at night, as well as on the following morning. At noon, it is finally taken out, and carried to the salting room; where it has its outside salted, and a cloth binder placed round. The cheese, after such salting, is turned twice a day, for six or seven days; left two or three weeks to dry, being daily turned and cleaned; and taken to the common cheese room. It is there laid on straw over the boards or floor, and turned every day till it grows hard. This room should be moderately warm; and

no wind or draught of air must be permitted to enter, which would generally crack the cheese. Some makers rub the outside with butter or oil, to give them a coat. The spring made cheese is often shipped for the London market in the following autumn, and supposed to be much meliorated by heating on board the vessel.

Curious Mode of making Earthen Barn Floors

MANY of the barns in the Cotswold Hills, or Wolds of Gloucestershire, have a species of earthen floor which is generally thought to surpass floors of stone, or any other material except sound oak plank. Their superior excellence is partly owing to the materials of which they are composed, and partly to the method of using them for this purpose. The materials are equal parts of a kind of ordinary gravel, the calcareous earth of the subsoil, as found in different parts of these hills; and the chippings of free-stone, or calcareous granite, from the free-stone quarries. The principle of making these barn floors is, perhaps, at least in Great Britain, peculiar to these hills. In other parts of the united kingdom, earthen barn floors are always made with wet materials; a kind of mortar, which is liable to crack as it dries, and which requires drying for some months after being made, before it grows hard enough for use. Here, on the contrary, the materials are worked dry; of course, they do not crack, and are ready for use immediately on their being finished. The process commences by mixing the above materials together in equal quantities, and twice sifting them: the first time, through a wide sieve, to catch the stones and larger gravel, which are thrown to the bottom of the floor; the next, through a finer sieve, to separate the more

earthy parts from the finer gravel, which is spread on the stones. Above that are then regularly distributed the more earthy parts; trimming down, closely and firmly on each other, the different layers, and making the whole about a foot in thickness. The surface being levelled, is next beaten with a flat wooden beetle, made like a gardener's turf beater, till the floor becomes as hard as stone, and rings at every stroke like metal. These floors are extremely lasting; being equally proof against the beesom and the flail. The materials it is true, cannot be procured in many districts; but, the principle of making barn-floors with dry materials being kept in view, other substances may, on a fair trial, be found to answer the same purpose. This practice of hardening earthen floors, &c. by excessive beating, is practised in several parts of the world; and, in the kingdom of Naples, as well as in the Island of Malta, where the tops of the houses are constantly flat, the cement of which they are composed, though sprinkled with water, in that warm climate, is rendered so hard and dry, as well as so compact, smooth, and even, by continued beating, that the rain is carried off from them with the same freedom as from any flat leaden or copper roof, without being at all subject to any sort of corrosion. These are facts well worthy of particular attention:

*White Currant Wine, called English
Champaign.*

AMONG the various ways of imitating Champaign, the following is much extolled—Boil, in six gallons of water, eighteen pounds of either Lisbon or loaf sugar, for half an hour, carefully taking off the scum as it rises; and pour it, boiling hot, over two

gallons of fine large white currants, picked from the stalks, but not bruised. On the liquor's becoming near the temperature of new milk, ferment it with some good ale yeast; and, after suffering it to work two days, strain it through a flannel bag into a barrel which it compleatly fills, with half an ounce of well bruised isinglass. On it's ceasing to ferment, immediately bottle it off; and put in each bottle a lump of double refined sugar.

Excellent Method of Dressing a Hog's Head.

GET the head of a fine, large, fat and young hog; then, splitting it, taking out the tongue and brains, and cutting off the ears, lay it in spring water for a day. Boil it till all the bones will separate easily from the meat; take off the skin of each cheek as entire as possible; and chop the whole of the meat small, while it is hot, with the utmost expedition. Season it well with pepper and salt; adding a little mace, nutmeg, or pounded allspice. Put the skin of one cheek flat at the bottom of a deep pan, place over it the pieces of meat and seasoning, press it down very close, and cover the whole with the skin of the other cheek. When this meat is quite cold, it will turn out very compact, and may be cut in slices like cheese or brawn. It may be kept in a pickle composed of the liquor in which it was boiled, with the addition of salt and vinegar. It is eaten with vinegar and mustard; and, if the head be fat and tender, will by most people be considered as little if at all inferior to the finest brawn.

Newcastle Potted Salmon.

THE following is the true method of potting salmon at Newcastle—Scale and

well wipe a side of salmon, but do not wash it. Salt it well, and let it lay till the salt has melted and drained from it; then add whole pepper, with beaten cloves and mace, and three or four bay leaves, and cover it all over with butter. After well baking it, take it out, and let it drain from the gravy; next put it into the potting pot where it is to be kept; and, when cold, cover it with clarified butter. Potted carp, tench, trout, or any firm fish, may be treated in the same manner, and will be found very good.

Stewed Cucumbers.

PALE six large cucumbers, cut them in thick slices, and put them into a saucepan with salt and a whole onion. When they have stewed a little in their own liquor, drain it all away as dry as possible; and, taking out the onion, add an anchovy, with two or three blades of mace, a spoonful of gravy, and about a quarter of a pint of red wine, or beer or ale with a little sugar. As soon as the anchovy is dissolved, thicken the liquor by shaking in a bit of burnt butter. This forms a savoury sauce for venison or mutton, and is very generally relished by almost every palate.

Clarified Goose Grease.

GOOSE grease is a valuable but neglected article in most families; and, when properly clarified, forms a most delicate basis for many culinary purposes. This is easily effected, by the following simple process—On drawing a goose, separate all the internal fat, and put it by in a bason. When the goose is roasted, carefully preserve the dripping separated from the gravy, &c. which is most effectually done on it's getting quite cold. The sooner this is put in a

saucepan, with the raw fat, accompanied by a small onion having three cloves stuck into it, the better. Being gently simmered, press it with a wooden spoon till the whole be melted; then, having well scummed it, pass it through a sieve, into a jar capable of containing whatever quantity is likely to be thus added during the season. A moderate use of this article will render many dishes inconceivably savoury; particularly rice, thick soups, force meats &c. It should be served out with a wooden spoon; and, if kept in a cool place, properly covered, will continue sweet and good the year round.

Green Peas Tart.

BOIL some young green peas a very short time; then put to them a little salt, with some grated loaf sugar, fresh butter, and saffron. Inclose them with a fine puff paste, bake it gently, and serve it up with sugar scraped over.

Composition for Restoring Scorched Linen.

THE following composition will be found compleatly to restore linen which has been scorched in ironing, or by hanging too near the fire, &c. accidents that too frequently occur; and, hitherto, without any effectual remedy—Boil to a good consistency, in half a pint of vinegar, two ounces of fullers earth, an ounce of hen's dung, half an ounce of cake soap, and the juice of two onions. Spread this composition over the whole of the damaged part; and, if the scorching were not quite through, and the threads actually consumed, after suffering it to dry on, and letting it receive a subsequent good washing or two, the place will appear full as white and perfect as any other part of the linen.

Spanish Syllabub.

IN two quarts of new milk, put a quarter of a pound of blanched and finely beaten almonds, a gill of lemon juice, half a gill of rose water, half a pint each of the juices of strawberries and raspberries, a pint of Canary or fine old mountain wine, and a pound of powdered loaf sugar; mix the whole well together, and whisk it up till it froths and becomes of a pleasing colour, when it will be found very delicious.

Honey of Mulberries.

BOIL a pint of the juice of mulberries in a pound and a half of clarified honey, till a third part be consumed, carefully taking off the scum as it rises; and, when cold, put it up in pots covered with paper for use. In a similar easy way, may be made honey of other fruits.

Cherry Paste.

BOIL red or black cherries in a little water, till they become quite soft; then pulp them through a fine sieve, adding a pound of powdered loaf sugar to every pint of juice. Stiffen it with the pulp of apples, and boil the whole up to a height; then spread it on plates, and dry it in a stove or other moderate heat.

Syrup of Cowslips.

POUR over a gallon of cowslip flowers, having their white cut off, a quart of boiling water which has been reduced from three pints, and set the vessel which contains them on hot embers, to be kept simmering for six hours. Having taken it off, and left it covered, to cool and infuse till the following day, put it again over the fire, and let it nearly boil; then, squeezing

out the flowers as hard as possible, add the same quantity of fresh as at first, set the whole again on hot embers, as before, and let it stand till next morning. Being now again heated, but not boiled, squeeze out the flowers while hot; and, to every pint of the expressed liquor, put two pounds of powdered loaf sugar. Lastly, set the whole on the fire, and keep stirring it till the scum rises: then take it off, skim it clear, again set it on, and stir it and scum it as before; thus continuing to proceed, till no more will arise. It will now be compleatly made; but must not on any account be permitted to boil, as it would in that case afterward candy. Let it stand twenty-four hours to cool; and, if then quite cold, but not otherwise, bottle it close for use. This is a very agreeable and cheap syrup.

Best Method of Bottling Gooseberries, and other Fruits for Keeping

THE gooseberries, when a little more than half grown, must be gathered on a fine dry day; and, being headed and tailed, without having their skins injured, or receiving any bruises, are to be put into the proper wide-mouthed glass bottles, shaking them gently down till each bottle is compleatly full. Having gently corked the bottles with new and sound corks, set them in a moderate oven, let them remain till they are well heated through, beat the corks in tight, cut off the tops, rosin them up close, and keep them in a dry and cool place. Damsons, plums, cherries, currants, &c. may be preserved in the same manner, without sugar; but neither of them must be gathered in damp weather, or have their skins at all broken, as they would in such cases soon become mouldy. Some bury the bottles in the earth; but in

any cool and dry place, they will keep good the whole year.

Fine Wet and Dry Sweetmeat in the Form of Hops.

AFTER cutting or splitting in quarters some of the finest green gooseberries, but without entirely dividing them, and having carefully taken out all their seeds, run a needful of white thread, knotted at the end, through the end of one of the split gooseberries: then string another gooseberry in the same manner, letting part of it enter the first; and so proceed with others, till there are enough to compose the form of fine green hops, which usually takes about seven or eight gooseberries, according to their size. A sufficient number being thus made, and the thread of each well fastened at the end, they are to be put into cold water, scalded, and left about three days in their own liquor, till they begin to ferment; when they must be put into fresh water, with a little sugar, and again heated, but by no means boiled. Being thus greened, drain from them all the liquor, and place them regularly in an earthen pan; then, boiling up some thin syrup, or making it with the last liquor and a proper quantity of loaf sugar, pour it over the gooseberry hops. Boil up the syrup daily in this manner, and continue to pour it hot over them, for a week; and then, putting them up in an earthen pan covered, keep them for use. They may be eaten wet from the syrup; but have a more pleasing appearance when they are prepared dry as follows—Drain all the syrup from them, place them on the bottom of a wire sieve, dust some sifted sugar over them through a bag or cloth, and put the sieve into a stove. Let them remain till

they are quite dry, which will be in three or four days; turning them, in the mean time, and changing the sieve, once every day. Then, lining a box neatly with paper, put them in; placing a bit of writing paper over every layer of the fruit.

Green or Red Gooseberries preserved Wet.

SCALD, but do not boil, the finest and largest picked gooseberries; then put them into a pan, and let them remain three days in their own liquor. Having now drained the liquor from them, put them into another pan with a little sugar, as described in the foregoing article, and proceed exactly in the same manner throughout the remaining process for wet preserving gooseberry hops. They may, also, be dried in a similar way; but this is seldom or never done. Put them up in pots carefully covered, and keep them free from damp. If red gooseberries be used, the colour may require heightening with cochineal; or, if amber, with saffron.

Red or White Currants preserved Whole, in Bunches, Wet and Dry.

PICK, with a pin, all the stones or seeds out of some of the finest and largest currants in bunches, with as little laceration of the skin as possible. Bind half a dozen of these bunches, with thread, to a bit of stick about two inches long, and lay them on an inverted sieve. In the mean time, having a good syrup over the fire, when it has boiled a quarter of an hour, put in a few bunches, not more than sufficient to cover the bottom of the preserving pan, let them have half a dozen boils, and take off the scum with stiff paper. Then put them into pots, which must previously be well dried; and, where quite convenient, pour over the fruit some apple or other jelly. If

wanted to be afterward dried, take out some of the bunches, and place them in a stewpan, or preserving pan, over the fire to warm; then, draining from them all the syrup, lay them on a wire sieve, dust some sifted sugar over them through a cloth, and place the sieve in a stove. The sieve must be changed, and the bunches turned, every day; and, when they have stood three or four days, and are become quite dry, they are to be put into papered boxes like other dried sweetmeats.

Preserved Strawberries.

GET the largest and finest strawberries, fresh gathered in very dry weather, and when there has been no rain for at least two preceding days; leave their stalks on, and lay them separately on an earthen or china dish. Having sifted twice their weight of double refined sugar over them, bruise a few of the over ripe berries, and put them in a bason, with their weight of sifted sugar. Cover the bason, and set it in a stewpan of boiling water, till the juice comes out and thickens; then strain it through muslin into a preserving pan, boil it up, skim it carefully, and let it stand to cool. Put the whole strawberries into the syrup, and set them over the stove till they get a little warm; then take them off to cool, and again heat them a little more. This must be repeated several times, till they become quite clear; the hottest degree, however, must not amount to a boil. If at all likely to break, they must instantly be taken from the fire. When quite cold, put them into pots, or glasses; and, if intended for long keeping, pour a little apple jelly over them. They eat deliciously, served with thin cream in glasses, either iced or plain. Strawberries may likewise

be excellently preserved, so as to retain their full flavour, by putting them, when fresh gathered, into a gooseberry bottle, strewed with sifted loaf sugar; and filled up with Madeira, sherry, or fine old mountain wine.

Frugal and Wholesome Way of preparing Fruit for Children.

PUT plums, currants, goosberries, sliced apples or pears, or any other fruits, into a stone jar, and add enough Lisbon or common moist sugar; then place the jar either in a cool oven, over hot embers, or in a saucepan of boiling water, and let it remain till the fruit be done. It may be eaten with slices of bread, or with boiled rice; or bread or boiled rice may be dressed with the fruit.

Apple Jelly for preserving Sweetmeats.

THIS useful article, for covering rich sweetmeats, and other purposes, is very easily made: in summer, with codlins; in autumn, with rennets or winter pippins—Pare, quarter, and core, apples of either description, or almost any other, and put them into a stewpan with water barely sufficient to cover them. When the fruit is boiled to a pap, add a quart of water, boil it half an hour longer, run it hot through a flannel bag, put it up in a jar, and keep it covered for use. A little lemon peel boiled with the apples, and a pound of powdered loaf sugar added to each pint of the pulp, and boiled up, will make a very good apple jelly for the table, or to eat with cream.

Curious Prussian Method of Drying Vegetables, and it's wonderful Effect.

IN the year 1772, Mr. Eisen, a Livonian clergyman, after numberless experiments, made with a view to ascertain the relative

moisture contained in different plants, clearly convinced the world, by publishing actual proofs laid before Frederic the Great, King of Prussia, that vegetables may be preserved in their natural state, so as to retain their juices, their colour, taste, and alimentary properties, for a series of years, by a proper method of drying and packing them; in which it appeared, that eight tons, or thirty-two thousand pounds, of fresh herbs and roots, were thus concentrated into the compass of sixteen hundred weight, or the twentieth part of their bulk, so that a single horse could remove, with ease, what otherwise must have required the united efforts of twenty horses. This new and excellent manner of preserving vegetables of almost all descriptions, cucumbers and radishes chiefly excepted, simply consists in drying them on a plastered floor, moderately heated by a fire made beneath the structure, so as to avoid singeing or burning the leaves, stalks, &c. The whole process is conducted in the manner about to be described; and requires no farther care in regulating the degrees of heat, than is necessary for the baking of thin biscuits; the vegetables being exposed, on their surface, to the influence of the open air, for dissipating the moisture, while the biscuits are confined in an oven. Compleatly to succeed in this useful operation, the herbs and roots, as well as every species of fruit, must first be cleansed, by wiping, washing, &c. as for culinary purposes. The water is to be entirely drained, by placing the different articles on sieves or frames with stretched canvas, perforated boards, or some similar contrivances. The leaves, stalks, or fruits, being there repeatedly turned, so that each side may become dry, they must be spread over a floor construct-

ed on the principle already mentioned, till all their moisture be compleatly evaporated; for, should the smallest degree of humidity remain within the substance of such vegetables, they will infallibly become mouldy and corrupted. The best criterion for ascertaining the due degree of exsiccation, is that of the stalks readily breaking, and the leaves being easily rubbed to powder between the finger and thumb. As, however, in this shrivelled state, they could neither be conveniently packed nor conveyed, it is requisite that they should previously be removed to a cellar, or other damp place, till they have, by the absorption of moisture, become sufficiently pliable to bear being compressed without crumbling to pieces. Experience has demonstrated, that this degree of newly acquired humidity is by no means detrimental to the preservation of the plants; and is, in fact, extremely different in its effects from that retained by their interior parts. The vegetables thus prepared are next to be packed, either in strong paper formed after the manner adopted with regard to tobacco leaves, or in wooden boxes or casks which have been compleatly dried so as not to communicate any peculiar flavour of the wood. These directions being strictly observed, vegetables will not only be preserved for a long time without losing any of their essential properties, but may also be reduced from the sixteenth to even the twenty-fourth part of their natural bulk. Half an ounce of such concentrated herbs or roots, Mr. Eisen remarks, will be a sufficient allowance for a meal, if eaten with animal food; and, as not only mushrooms, but lobsters, small fish, and other animal substances, are preserved with equal success, a traveller may carry in his pockets provisions for two months!

It will be necessary, he adds, when such provisions require to be dressed, that they should either be a short time infused in hot water before they are exposed to the fire; or steeped in cold, particularly the leguminous fruits, so that they may swell to nearly their original size: they are then to be treated, in every respect, after the customary manner of all such culinary objects. In giving this curious article, as really interesting from its principle, and even practically useful, we can by no means adopt all the sanguine hopes of this ingenious gentleman: though he has, certainly, enlarged our views, with regard to the effects of drying vegetables; suggested, probably, by contemplating the advantages which result from the drying and consequent close package of tobacco, teas, hops, hay, &c. combined with ideas of essences, portable soups, and other concentrations of animal and vegetable substances. His plan, therefore, is rather to be regarded as an extended application of an old principle, scientifically investigated, and experimentally acted on to a certain extent, than any absolute new discovery, or even a known invention carried to its ultimate point of perfection. Mr. Eisen has taught us much; but we have, on this subject, still much to learn.

Genuine Eau de Luce.

THE long and highly celebrated preparation called eau de luce, so greatly in request, and so useful in all faintings and lowness of spirits, is a liquid compound, consisting chiefly of the essential oil of amber, and the volatile alkali; in which composition has been discovered, that volatile alkali is rendered considerably more grateful by an imperfect combination with oil. In compounding this fluid, so that

it may possess the desired quality of a milky whiteness, there is considerable difficulty: for if, by a due proportion of the materials, the combination be too perfect, it will approach to transparency; and if, by a redundancy of oil, the combination be less perfect, the oil will separate in the form of globules, or in a sort of cream. Macquer, in his Chemical Dictionary, speaks highly of the following receipt for making eau de luce—In four ounces of rectified spirit of wine, dissolve ten or twelve grains of white soap. After filtering the solution, dissolve in it a dram of rectified oil of amber, and then filter it again. Mix, in a flint glass bottle, as much of this solution, with the strongest spirit of sal ammoniac or pure volatile alkali, as will, when sufficiently agitated, produce a beautiful milky fluid. Should a cream form on its surface, more of the oily spirit of wine must be added. Eau de luce, however, is now generally made, in large quantities, by first preparing a very rich tincture of amber, and then mixing it with spirit of sal ammoniac and rectified spirit of wine. To make a gallon of the tincture of amber—Put half an ounce of oil of amber in a bottle, with two pounds of highly rectified spirit of wine. Let them remain five days, occasionally shaking the bottle; and, when the spirit is thus become strongly impregnated with the oil, add two ounces of the choicest finely powdered amber, and let it digest three days. Thus will be produced a peculiarly rich tincture of amber, the clear of which is to be decanted for use. To the quantity of tincture of amber thus prepared, on merely adding eight pounds of the strongest spirit of sal ammoniac, with four pounds of highly rectified spirit of wine, and combining

them together by shaking the bottle, the eau de luce will be instantly produced. It must, of course, be kept, and ought to be made, in glass stopper bottles, like all other volatile preparations. Either of these may be considered as genuine eau de luce: but much that is vended under that name, seems merely spirit of sal ammoniac, mixed with common oil of amber; having, perhaps, a little camphorated spirit of wine added, or some cheap odorous essence.

Strawberry Ice Cream.

PICK the stalks from a pottle of fresh strawberries; force them through a sieve into a bason by means of a wooden spoon; add a quarter of a pound of powdered loaf sugar and a pint of cream; and mix them well together. Put the whole into a freezing pot; and, covering it over, set it in a pail, and surround it entirely with ice. Strew, on the ice, plenty of salt, and keep turning round the pot for about ten minutes; then, opening it, scrape it from the sides, again cover it up, and continue turning it till the cream become like butter. Next put it in the moulds; and place them in a pail covered with ice and salt, for considerably more than half an hour, till the water mounts near the top of the pail: then dip the mould into water, turn out the ice cream on a plate, and send it to table. Care must be taken to use a very sufficient quantity of salt, without which it will not freeze. When the fresh fruit is not to be had, two table-spoonfuls of strawberry jam, with a pint of cream, the juice of a lemon, and a little cochineal to improve the colour, may be passed through a sieve, frozen, and served up, exactly in the same manner. Raspberry, cherry, currant, and even barberry ice creams, may also be made pre-

cisely in the same ways, with obvious proportionings of the acids and sugar to the respective fruits.

Strawberry Water Ice.

PICK the stalks from a pottle of strawberries, and press them through a sieve into a bason. Then add a pint and a half of water, with half a pound of powdered loaf sugar; and, after well mixing them, pass the whole through a sieve, freeze it rich, put it in the moulds, and serve it up. If ices are not thick and smooth like butter, they must have a little syrup added, and be again frozen, before they go into the moulds. When strawberries are not in season, put two table-spoonfuls of strawberry jam into the bason; and add the juice of a large lemon, with a pint and a half of water, and a little cochineal: then, straining it through a sieve which will suffer no seeds to pass, freeze it, and serve it up, in the usual way. Red, white, and black currants, as well as raspberries, &c. may be water iced after the same methods, with the respective jams or fresh fruits.

Bunch of Grapes Water Ice.

POUR a pint of boiling water over two or three handfuls of clary or elder flowers, cover them up close, and let them stand to infuse till quite cold. Then, draining off all the liquor, pour it on about six ounces of powdered loaf sugar, and squeeze in the juice of two or three lemons. Strain it through a sieve, freeze it, and fill with it the mould, or shape, of a bunch of grapes. Cover the closed mould with paper; and let it stand at least an hour in the ice and salt before it be turned out. Other shapes may be thus filled, with ices flavoured like the fruits represented.

Simple French Remedy for Swelled Faces.

THE following easy remedy will be found very beneficial in those defluxions which so often and so painfully inflate the cheeks—Put a quarter of a pound of fresh butter into a small saucepan, over a gentle fire; and, when it begins to melt, add two table-spoonfuls of rose water, well stirring and mingling them together. Rub the affected part with this ointment, quite hot, three or four times a day, till the swelling entirely disappears. In some very stubborn cases, bleeding and clysters may be necessary: but cathartics are to be avoided while the defluxion remains, through fear of diverting the humours; at least, the French physicians are of this opinion.

Glostershire Butter.

THOUGH Glostershire is, certainly, less extensively famous as a butter than as a cheese county, the name of Gloucester butter has a celebrity in many parts of the surrounding country nearly equal to that of Gloucester cheese in London. In the upper vale of Gloucester, particularly, milk butter forms a considerable object of the dairy; not only in the spring, while calves are rearing, before cheese making commences, but during summer also: owing to the species of cheese, called two-meal cheese, peculiar to the vale of Gloucester, where it is universally made; and for which purpose the evening's meal of milk being set for cream, and skimmed in the morning, is added to the morning's meal neat from the cow. There are, of course, some variations in different districts, and even in different dairies of the same district; but the following is an accurate and minute detail of the best general practice

—The prevailing rule is, to set the milk as shallow as it can be skimmed; and, with the assistance of a tin skimming dish, and a steady hand, the most skilful dairy women can skim at only an inch deep, but an inch and a half is the commonest depth. The cream is preserved in earthen jars, where it is stirred several times a day with a cream slice; having, from it's superior richness, a peculiar propensity to becoming curdy, and requiring some strength of hand to stir it. If the weather be hot, the churn is prepared by a previous cooling with cold water; and, sometimes, cold water is also put into the churn among the cream: in cold weather, the churn is warmed with scalding water; and, sometimes, hot water is also put into the churn, which is likewise, in very severe weather, placed near the fire during the operation. The cream, owing to it's great richness, being very liable to rise while churning, part of it is, in such case, taken out; and, on the rest going down, again added. In autumn, when butter generally becomes pale, and tallow like, the cream is not unfrequently coloured with a preparation of annotta before it be put into the churn. The mouth of the churn is always secured with butter pressed into the joints, which is considered as less troublesome than a cloth. The breaking is carefully attended to; heating the butter in the churn being thought highly injurious. In making up the butter, their first care is, to prepare the several utensils; these are, the butter skeel, the butter board, the print, and the trowel. To prevent the butter from hanging or adhering to the wood, it is first scalded with water; and then has salt brushed in, while it is moist and hot, with a soft thick set brush: the salt being either put on the

brush, or dusted over the utensil; which is, immediately after, plunged into cold water. Exactly in the same manner, the dairy woman prepares her own hands. The butter being now taken out of the churn, and placed in the skeel with a quantity of cold water, somewhat more than a pound is broken off, and kneaded in the water with one hand; the fingers of which are widely spread, and then closed, repeatedly, to break the butter, and give the milk an opportunity of escaping. Each time the fingers are closed, the lump is rolled on the bottom of the skeel, the hand being shifted so as to take the lump the contrary way, and then worked as before. This having been several times repeated, the first roll is placed on the butter board, and a fresh lump broken off. When the whole has been in the same manner prepared, the milky water is poured into the tub of butter milk; and, the skeel being washed, has somewhat more than half the butter spread thinly, and evenly, but with a rough surface, over the bottom. On this rough surface, a little salt is dusted, the remaining lumps of butter are spread over the salt, and a little more salt is strewed on the whole. It is then rolled into a single lump, and broken down immediately with the palm of the hand; the fingers being expanded as before, the butter forced forward, and the fingers partially closed at every stroke, till the butter is left exceedingly rough spread over the bottom of the skeel. Fresh water is now poured over this rugged surface, and the butter again rolled up into one large lump: when the breaking of it down, working it, and forming it into one large roll, is repeated; till, at length, it is broken into pound lumps, and finally kneaded in fresh

water as at first. The lumps being now placed, a second time, on the butter board, over which water is previously thrown, they are separately kneaded with one hand on the bottom of the dry skeel, and set against it's side in short rolls. The butter scales are then taken out of the salt water in which they had been immersed from the time of it's being first poured out of the skeel, and balanced even with some of the butter; when the lumps are divided, and weighed in half pound pieces. These are prepared for printing, by kneading them dry at the bottom of the skeel, and moulding each into a conical form; effected with the palm of the hand, the fingers being joined and set at right angle to the palm. The point of the cone thus formed is placed in the centre of the print, and the base pressed down till the surface of the print be covered; whatever presses over at the edges being collected, by running the finger round the print, and put on the intended bottom of the pat. The sides are finally smoothed with the butter trowel; and the pat, with the print, set on the board: the print is then taken off, leaving the pat about four inches diameter and about an inch and a half thick. If the print does not loose, as they term it, freely; the hand is placed carefully and firmly against the side of the pat, that a degree of purchase may be gained for pulling: and if, after all, the butter in any degree adheres to the wood, the print is again scalded, salted, and brushed, till it loosens freely; the indelicacy of blowing, as practised in most other places, being here never suffered. The pats generally remain all night on the board, to stiffen; and, the following morning, are placed in cold water, previously to their being put into the

baskets for sale. The butter markets of the upper vale are, chiefly, Gloucester, Cheltenham, Tewkesbury, and Evesham; that of Gloucester is, perhaps, the neatest in the united kingdom. The butter is all packed in a sort of long square basket, with a bow handle across the middle; and with two lids, hinged on a cross piece under the bow. A basket, eighteen by fourteen inches within, and about ten deep, holds twelve prints in one layer or tier, four by three: when, therefore, the butter is firm, three layers, or eighteen pounds, are put in each basket; but, when soft, only two, or twelve pounds. Baskets of a larger size, but less common, carry thirty pounds. In summer, the butter is invariably packed with green leaves; generally, in what they call butter leaves. These are the leaves of the *artiplex hortensis*, or garden orach, which the dairy women sow annually in their gardens for this purpose; they are sufficiently large, of a fine texture, and of a delicately pale green colour. Vine leaves, and leaves of kidney beans, &c. are also occasionally used. The bottom of every butter basket is bedded with a thick cloth two or three times folded, and overspread with a fine, thin, gauze-like cloth, which has been dipped in cold water; on this are placed the prints or pats of butter, with a large leaf beneath each, and another on the centre of the top. A fold of the cloth being spread over the first layer, another tier is set in, and covered in the same manner. At market, the cloth is removed, and the prints, thus partially covered with leaves, are displayed in all their neatness. The leaves are not only pleasing, but useful: they serve as guards to the butter; which is thus taken out of the basket, as well as put into it, without being touched, or having

the prints at all disfigured. Even the general mode of carrying this butter to market, merits particular notice—The basket is put into a kind of open wallet, with a smaller basket, or some other such counterpoise, at the opposite end of the wallet; which being strapped tightly to a saddle judiciously made for the purpose, with the heavy end on the off side of the horse, the dairymaid mounts, and preserves the balance by her own weight: while the basket being lashed on so as to ride perfectly level, the prints of butter are securely preserved from bruising.

Gloucester Cheese.

THE county of Gloucester has long been celebrated for its excellency in the art of making cheese; “and where,” says Mr. Marshall, one of the most intelligent of all writers on rural affairs, “shall we study an art with so much propriety, as in the place where it excels?” It is to the labours of this gentleman that we owe the power of giving a satisfactory and scientific account of the best general practice of the Gloucestershire dairies, in the different districts. In the lower vale of Gloucestershire, the milk is run neat from the cow: in the upper, as stated in the process for making Gloucestershire butter, the evening’s milk is generally set for cream; and, on its being skimmed next morning, it is added to the new milk of the morning’s meal. The practice of the lower vale, in making cheese from the neat milk, produces what is called one-meal cheese, or the best making; that made from the mixture, commonly adopted in the upper vale, is denominated two-meal cheese. From the beginning of May, to the latter end of October, including a period of seven months, may

be considered as the Gloucestershire season of cheesemaking. A little fraud is suspected to be commonly practised, with regard to the preparation of unskimmed milk for the two meal cheese; however, it is generally of a tolerably fair quality. The practice of giving a yellow colour to cheese, is now scarcely to be considered as a deception; which, originally, it certainly was. On some soils, and in some seasons, cheese naturally acquires a yellow colour; and, doubtless, such cheese having been found to bear, either from it's intrinsic superior goodness, or more pleasing appearance to the eye, a better price than cheese of a paler colour, the Gloucestershire dairy women soon found a method of counterfeiting nature, which is become every where a general practice. The method of using a preparation of annotta, as sold by every druggist for this purpose, is by rubbing a piece of it, wetted with milk, against a hard and smooth pebble, or other stone of an even surface; and, as the stone becomes loaded, the pieces of colouring, as it is called, are dipped in a dish of milk usually placed on the cheese ladder, till all of it appears sufficiently coloured. The stone and the colouring being washed clean in the milk, it is stirred briskly about, left a few minutes to settle, and returned into the cheese cowl from whence it was taken, carefully leaving behind all the sediment; which is then rubbed with the finger against the bottom of the dish, fresh milk being added, till all the finer particles are suspended. In this consists, principally, the skill in colouring; for, if any fragments have been broken off during the operation, they remain at the bottom of the dish. The expence of the colouring is not reckoned more than about a halfpenny for each thin

cheese of ten or twelve pounds weight. The universal basis of the rennet for coagulating or turning the milk is the stomach of a calf, provincially called a vell; from this, an extract is drawn, in various ways, according to the judgment of the dairy woman. London and Ireland furnish them with great numbers of vells; which are brought thither in casks, in pickle, and sold by the grocers and other shopkeepers. At a few of the best dairies, they merely steep the vells in cold water with salt; but the most prevailing method is, to salt some whey till it will bear an egg, and let it stand all night to purge itself; in the morning, it is skimmed, raked off clear, and has an equal quantity of water brine added. Into this briny mixture are thrown some sweet briar, thyme, hyssop, or other sweet herbs, tied up in bunches; also a little black pepper, saltpetre, &c. which remain a few days in the brine. Four English vells, or five or six Irish smaller ones, the latter supposed sometimes to be those of lambs, are put into about six quarts of this liquor; and, having soaked in it three or four days, the rennet is fit for use. No part of the preparation is boiled, or even heated, as is the practice in some countries. In running, as in every other stage and department of cheesemaking, there are shades of difference in the practices of different dairy women. The quantity of curd is considered as proportioned to the length of the time of the coagulation; there being, they say, the least curd, when it is longest in coming. They think, that setting the milk hot, inclines the cheese to heave; and, that lowering the heat of the milk with cold water, when made too hot, has a similar effect. Part of the milk being warmed to give the whole a due degree of tem-

perature in the cowl, it is coloured, has an estimated sufficiency of rennet added, and is stirred and mixed evenly together, the heat of the mixture being about eighty-five to ninety degrees of Fahrenheit's thermometer. The cheese cowl is then commonly covered; but, if the weather be tolerably warm, it is placed near an open door. The curd sometimes comes in even less than three quarters of an hour; but, more generally, the time is from one hour to an hour and a half. From particular instances, it appears that it is not the heat of the milk when run, but the heat of the whey when the curd is sufficiently coagulated, which gives the quality of the curd; and it was found, that the milk heated to eighty-eight degrees, and the curd when mixed exactly eighty, and coming in just an hour and a half, was peculiarly delicate. The heat of the milk is varied, according to the warmth or coldness of the weather: but, be the state of the air what it may, when the curd is sufficiently coagulated, the heat of the whey is found to be exactly at eighty, though produced by the excellence and exactness of practice, without a thermometer or any other artificial help. Scientific aids, however, are evidently necessary, to produce uniform success. The whey, at more than eighty, becomes tougher and harder than it should be. The operation called breaking the curd, is performed by cutting it with a triple cheese knife, to keep the fat in the cheese; drawing the knife across the cowl, to it's full depth, in two or three places, and likewise round by it's sides, for the whey to escape as clear as possible. When it has, for this purpose, stood from five to ten minutes, the knife is drawn briskly in every direction, till the upper part of the curd be all cut into small chequers. The bottom is

then stirred up, with the dish in the left hand; and, while the lumps are suspended in the whey, they are cut with the knife in the right: thus, the curd is continued to be stirred up with the dish, and the lumps to be separated with the knife, till not a lump bigger than a bean is seen to rise on the surface. The gathering of the curd does not commence till it has had at least half an hour to settle; when the whey is laded off with the dish, and passed through a hair sieve into another vessel. As soon as the greater part of the whey has been thus laded off, the curd is drawn to one side of the cowl, and pressed hard with the bottom of the dish; the skirts and edges are cut off with any common knife; and the cuttings, being laid on the principal mass, are carried with it, among the remaining whey, round the tub, to gather up the scattered fragments. The whole being collected, the remaining whey is all laded or poured off, and the curd left in one mass at the bottom of the cowl. It is here the invariable practice, to scald the curd; and, the mass being first broken, by cutting it into square pieces with a common knife, and then reducing it, with the triple cheese knife, into fragments mostly as small as peas, the scalding stuff is thrown among them, and the whole stirred briskly about, till it be mixed together as effectually and evenly as this method of scalding admits. The liquid made use of for scalding the curd varies in different districts. Some scald with whey, violently objecting to water; some use water, objecting with equal violence to whey; while the generality mix the two articles together in arbitrary proportions. The regular quantity of the scalding stuff, whichever it be, is a sufficiency to float the curd, and render the mixture easily stirred about with

the dish; and, what is highly worthy of remark, part of this liquid being heated nearly boiling hot, for the cheese would be ruined if the liquor were quite boiled, it is lowered with cold to a heat proportioned to the state of the curd; soft curd being scalded with the hotter liquor, hard curd with the coolest. In scalding, therefore, a remedy presents itself for any error in the process of coagulation; whether the curd come too soft, or too hard, it can be brought to the texture desired by the heat of the scalding liquid. The superior skill of the Gloucestershire dairy woman is in this principally manifest; for, by running the milk cool, she can, in scalding, rectify any mistake which has been committed in running. In some dairies, the curd being thus roughly mixed and agitated among the scalding liquid, it is, after having a few minutes to subside, immediately laded off; generally, however, it is suffered to remain about half an hour. Being then mostly laded off, a vat is placed on the cheese ladder, and laid across the tub. Into this vat the curd is crumbled with the hands, every lump being scrupulously broken; the whey is squeezed out as the handfuls are taken up, which are again pressed by the hands in the vat; and the vat, occasionally, is set on it's edge, to let the whey run off, till it become as full and firm as the hand alone can make it, and rounded up to a considerable height in the centre. A cheese cloth is then spread over it, and the curd turned out into the cloth; while the vat, being washed, or rather dipped, in the whey, the inverted mass of curd, with the cloth beneath, is returned into it. The angles formed by the bottom of the vat are pared off, and crumbled on the top; with which they are incorporated by partially

breaking the surface, and rounded up in the middle as before. The cloth being then folded over, and tucked in, the vat, with it's contents, is placed in the press. It is remarkable that, in the Gloucestershire dairies, be the number of vats what they may, only one cheese board is ever used; the bottoms of the vats, all made smooth and even, answering the purpose of cheese-boards to each other, so that the uppermost alone requires any board: nor are sinking boards employed, as in all other parts of the kingdom; the vats being rounded up with curd in such a manner as is experimentally known just to fill them when sufficiently pressed. The spare curd, or overflowings of the last vat, are mixed up with that of the next day; and, when the quantity is considerable, as four or five pounds, is frequently made into a small cheese for the Gloucester market, and sold in a recent state, from three weeks to two months old, for about three pence a pound. Where this is not done, the spare curd is often put into an earthen vessel, covered with cold water, thoroughly rescalded once or twice next morning, broken as fine as possible, and either mixed evenly with the fresh curd, or put into the middle of a fresh cheese. This last method is, however, with great reason, objected to by the factors; as forming, in the centre of the cheese, a harsh, crumbly, ill tasted seam: a disagreeable effect, too frequently perceived on cutting a Gloucester cheese. Even mixing the stale curd more evenly is little less unpleasant; as those particles, ripening faster than the rest of the cheese, render it at once unsightly and ill flavoured. As cheeses intended for the factors are obliged to be of some certain size, it is impossible, in small dairies, to avoid frequently having

spare curd; but, by a proper number and assortment of vats, it might, in large dairies, generally be avoided, and the cheeses still be within size. When the vat has stood two or three hours in the press, it is taken out, the cheese cloth is pulled off and washed, and the cheeseling, as it is now called, being turned into the same cloth and vat, the latter cleaned and the former spread under and folded over as before, it is again put into the press. About five or six o'clock in the evening, it is again taken out of the press; the angles are pared off, if necessary; and, being placed on the inverted vat, a handful of salt is rubbed hard round it's edge, leaving as much as will adhere to the surface: another handful of salt is strewed on the upper side, and rubbed over tolerably hard, leaving also as much as will stick on while turning; and, being accordingly turned into the vat without any cloth, a similar quantity of salt is rubbed on the now upper side, and it is again put into the press. It is turned, next morning, in the vat; and, in the evening, again. Early the day following, it is taken finally out, and placed on the dairy shelf. Each cheese, therefore, stands just forty-eight hours in the press. The young cheeses on the dairy shelves are turned every day, or every two or three days; according to the state of the weather, or the fancy or judgment of the dairy woman: if the air be harsh and dry, the window and door are kept generally shut; if close and moist, as much fresh air as possible is admitted. Having remained about ten days in the dairy, they are washed and scraped: a large tub of cold whey is, for this purpose, placed on the dairy floor, into which the cheeses are plunged, and where they remain an hour or more, till

the rind becomes supple; when they are taken out, and scraped singly with a common somewhat blunted knife, judiciously guided, by placing the thumb hard against it's side, so as to avoid injuring the yet tender rind, till the cloth marks and every other roughness are not only done away, but the edges in particular are left with a neat polish. They are then rinsed in the whey, wiped with a cloth, and formed into a pile after the manner of piling raw bricks, in the dairy window, or some other open place, till dry enough to be deposited in the cheese chamber. The floor of this room, or chamber, is generally prepared for receiving the cheeses, by rubbing it with bean tops, potatoe haulm, or other green and succulent herbage; but, though thus purposely rendered black, if any dirt or roughness appear on the boards, it is scraped off with a knife, and they are swept clean with a hair broom. The cheeses being regularly placed, in rows, on their flat, they are turned twice a week, have their edges wiped hard with a cloth once a week, and the floor itself is cleansed and rubbed with fresh herbs every fortnight. If the cheese chamber be too small for the whole to be placed singly, the oldest are doubled, or even put what is called three or four double. It is curious to observe, how soon these cheeses bear handling: even at the time of washing, the dairy-woman frequently sets the cheese she is scraping on it's edge over another, which is laying flat on the table, without it's receiving the smallest injury; and, at a month old, they may be thrown about as old cheeses, their rinds being apparently as tough as leather. This cannot be owing to their poverty, for they are evidently richer or fatter than most other cheeses; it is, probably, the effect

of the scalding. In summer, and early autumn, the cheese factors will take them down to six weeks old: provided they be sound, firm, marketable cheeses; that is, neither broken, nor hoven. This last defect not even the best dairy women can always prevent: during winter, however, if their coats be perforated, for the internal air to escape, the hoven or swollen part of the cheese will generally go down; and it will, consequently, become marketable in the spring. Most of the two-meal cheese is consumed in the adjacent manufacturing counties; but some goes to the London market, where it is often sold under the denomination of Warwickshire cheese, &c. The size, generally, what are denominated tens; that is, ten to the hundred weight, or from eleven to twelve pounds each.

*Double Berkeley Cheese, commonly called
Double Gloucester.*

THE district or hundred of Berkeley, forming a considerable part of Gloucestershire, called the Vale of Berkeley, has ever been celebrated for the superior quality of its cheese. What, in the kingdom at large, is denominated the best Gloucester cheese, and particularly double Gloucester, is always called, in Gloucestershire, double Berkeley; not more, on account of its superior quality, than because the principal part of the thick or double cheese of Gloucestershire is made within this district. They make large quantities of whey butter; but very little butter with milk, every pound of which they consider as plundering their cheese. The Berkeley cheese is, in respect of quality, uniformly new milk, one-meal, and best making: in size, however, it varies; being made both double and single, or thin as well as thick. The thin,

when ready for sale, usually weigh from nine to twelve pounds each; the thick, from fifteen to twenty-five. The width of the vats is the same for both, the size of the respective cheeses being only varied by thickness. The chief season for making thin cheese, is from April to November; but, for thick or double, during May, June, and the beginning of July: those made later in the summer not acquiring a sufficient degree of firmness to be marketable the ensuing spring. Though the milk is said to be seldom quite genuine, it still boasts, even thus lowered, such extraordinary richness, that the cheeses made from it will sometimes, in hot weather, exude an oleaginous liquid, which might be collected from their surfaces in spoonfuls. Colouring is, here, considered as an affair of the first importance; and it is common for the cheese factor himself to supply the dairies for which he contracts with the best colouring matter he can procure for that purpose. Much has been said about the salubrity of these colouring materials, which are now chiefly annotta; but, when it is considered that there are not more than two grains of colour in a pound of cheese, there seems but little occasion for exciting any alarm on this subject. The best method of preparing the vells, is merely to wash them perfectly clean, salt them, and lay them down for a few days in an earthen dish; then to take them out, drain from them the first pickle, resalt them, and put them down in jars. They are seldom used under a year; and, sometimes, not till two or three years old. There are numerous receipts for preparing the rennet, and scarcely two dairies exactly agree on this subject. In one of the very best, when the vells are wanted for use,

they generally boil a little black pepper in salt and water, and put them in cold to soak; adding a lemon stuck with cloves, which is thought to give the rennet a quickness. The vells, however, when originally well cured, and properly kept, on being put into a little cold water only, have been known to produce as good cheese, as ever was made with any prepared rennet whatever. In fact, nothing more seems necessary, than to take away the natural faint odour of the vells, that the rennet may be perfectly sweet. Milk immediately from the cow, is here, especially during summer, considered as much too warm for running; and, therefore, cold water is frequently added, where there is not sufficient skimmed milk. When the coagulation begins to take place, the surface is frequently broken with a skimming dish, to hasten the curding; particularly, where the milk is run very cool. The curd is then broken with a double or two-bladed cheese knife, and also with the hand, keeping it in motion with the dish. As the curd settles, the dairy woman keeps collecting it with her hands to one side of the cowl; carrying the mass round the tub, from time to time, more expeditiously to collect the scattered curd. The whey is laded off into a large oval tub, that it may stand for cream. The skirts of the large mass of curd are now cut off, and piled with the rest, which is gashed with the cheese knife to let out the whey shut up in gathering. After which, the remaining whey is strained, to collect the particles of curd, as well as to leave the whey clear for making butter. The curd, thus nearly freed from the whole of it's whey, is next put into naked vats; and, being pressed well in with the hands, rounded up in the middle, and hav-

ing a loose cloth thrown over and tucked in, the vats are set in the press, to force out what remained. Having stood a quarter of an hour in the press, it is turned again into the cheese tub, broken small with the hands, and cut still smaller with the double knife. In this state, it is scalded with water lowered with whey; all whey, being here considered injudicious, from an idea that whey may be heated till it become sour. A pailful, more or less, of this liquor being thrown on the crumbled curd, the whole is briskly stirred, to mix the curd and scalding stuff evenly together. The heat of this mixture, rather than that of the scalding liquid, giving the texture of the curd, it is the most judicious practice to keep back some of the hot liquor; and, having stirred the mixture, to add or withhold it, as judgment directs, regulating the heat of the mixture to the state of the curd. When it has stood a few minutes, for the curd to subside, the liquor is laded off, and the curd collected. In order to vat it, an assistant takes the curd out of the tub, while the dairy woman or manager trims it into the vats; both pressing it hard with their hands, to free it as much as possible from the scalding liquor. On the vat's being half full, about an ounce of salt is scattered over the surface, and worked in among the curd; after which, it is filled up. The mass, in the mean while, is twice or thrice turned in the vat; the edges being pared, and the middle rounded, each time of turning. It is then taken out of the vat with a cloth, and put into the press, in the customary way. The cheese presses are mostly loaded with gravel in cubical boxes, raised by rollers, and made to fall horizontally on the cheeses. Some are double, holding six or eight thin cheeses

in each division. The very large dairies have three or four presses. When the vats have stood about an hour in the press, they are turned into finer cloths; and, about two hours afterward, salted for the first time, and turned into the same cloths. In the evening, those made in the morning are again turned, as well as again salted; and this process is also repeated the next morning: the surface of each cheese being salted three times, beside the little strewed among the curd. In the evening, they are bare vatted; and, the following morning, finally taken out. Each cheese, therefore, stands four meals in the press. In large dairies, where the dairy-room shelves are not sufficient to contain all the young cheeses, they are carried from the press into an upper room fitted up with shelves for their reception. They are there commonly turned once a day, till of a sufficient texture to bear the operation of washing, which takes place every three, four, or five weeks, as conveniency or want of room may require. At some dairies, water is used in preference to whey; and, in autumn, it is moderately warmed: but, hot water is thought too much to soften the rind. The firmness or solidity of the cheeses is now manifested in their specific gravity: if they sink in the water, they are of a sufficient close texture; if they swim, they are hove. By this last provincialism, is to be understood, that they are either porous, or hollow in the middle. This, though a seemingly simple ordeal, is regarded as a very certain one. In some dairies, where they are less anxious to give their cheeses a blue coat than to decorate it with a lively red or scarlet tint, the floor is only rubbed clean with a cloth; the succulence of the herbage, however, is thought,

by many, not only favourable to the production of a good blue appearance, but also very conducive to keeping the rind supple and free from cracks, as well as to the prevention or destruction of mites. The artificial colouring of the rind, like that of the internal parts of cheese, originated in attempts to give a natural appearance of extraordinary goodness to articles which did not actually possess any such superior distinction. As the effect of some peculiarly favourable soils produced a mel- low yellowness in the cheese; so these rich cheeses were observed to acquire, by age, a variegated colour, at and near the surface, which became clouded with red: and this appearance is not unfrequently observable in Cheshire cheese, on which the arts of colouring were, till lately, scarcely at all practised. The arts, or rather artifices, of giving these characteristic yellow and red hues of the best Gloucester cheese, to that which has not naturally these advantages of appearance, have already travelled into other counties. The internal yellowing has been before described, and the external reddening is produced by a very simple operation. For this purpose, Spanish brown, and Indian pink, are sometimes mixed, and at others used separately: these, after the cheeses have been cleaned, are either dabbed on wet with a cloth; or, while the surface of the cheese is moist, thrown on it dry, and irregularly, in pinches, rubbing it well in with the hand. This last is generally considered as the neatest mode. From the cheese chamber, they are removed into other rooms; and placed on their edges in rows, or put into piles of a height proportioned to the state of dryness, where they remain till they are sent to market. Sometimes, in large dairies, almost every

room in the house is occasionally filled with cheeses. The annual average of Gloucester cheese produced from one cow, is estimated with all possible accuracy at three hundred weight, or three hundred and thirty-six pounds; while, from the whey, there is, during the season, a calculated weekly produce of three quarters of a pound of butter. Hence appears, in a very striking point of view, the value of this most incomparable domestic animal. Though Gloucestershire may be considered as the parent county of all our mild cheese, it has not, of late years, augmented its celebrity; while other places, and particularly North Wiltshire, are rapidly rising to perfection.

Gloucestershire Green Cheese.

THE method of making sage cheese in Gloucestershire, there constantly called green cheese, is as follows—For a cheese of ten or twelve pounds weight, about two handfuls of sage, and one of marigold leaves and parsley, are bruised, and steeped all night in milk. On the following day, the greened milk is strained off, and mixed with about a third part of the quantity to be run: the green and the white milks are then run separately; the two curds being kept carefully apart, till both are ready for vatting. The peculiar mode of mixing them, depends entirely on the fancy of the maker: some crumble the two together, mixing them evenly and intimately; others break the green curd into irregular fragments, or cut it out in regular figures with tins constructed for the purpose. In vatting it, the fragments or figures are placed on the outsides; the bottom of the vat being first set with them, and crumbling the white or the yellowed curd among them. As the vat fills, others are placed at the

edges, and the remainder is added flush with the top. The after treatment, of course, is exactly similar to that of plain cheeses, as described in the two preceding articles.

Whey Butter.

It is, in Gloucestershire, the invariable practice, to set whey for cream; and the lower classes of the inhabitants eat little else than whey butter: which, with due cleanliness, and proper management, may be made perfectly palatable; and is in every respect preferable, while quite fresh, to the milk butter of some poorer soils. The whey, for making butter, is generally set in one large tub; and not, like the milk, parcelled out thin. The process of making it, and mode of taking it to market, are precisely the same as has already been particularly described with regard to Gloucestershire butter in general. It is commonly sold at one third less than the market price of the best milk butter.

North Wiltshire Cheese.

THE cheese of North Wiltshire is, at present, in high estimation; having a richness, and at the same time a mildness, which make it preferred, by many persons, to that of Gloucestershire, even when produced by the celebrated vale of Berkley. The best Berkeley cheese, indeed, though of the first quality as to richness, has in general a sharpness, or degree of pungency, offensive to some palates; while, however, this very circumstance renders it much coveted by others. Even Cheshire cheese, so much relished by many for its peculiarly strong flavour, is by some considered as highly disgusting on that very account. The produce of each, there-

fore, may be truly said, to have it's peculiar excellence. The dairies of North Wiltshire are large, several of them a hundred cows each. The favourite species of cow is, invariably, the long-horned breed; many of which are purchased, but great numbers are every year bred. The dairy room, or building, called here deyhouses, are large and commodious; set round with presses, and whey leads. The floors are stone; the area being left free for the cows, churns, &c. There are no shelves. In general, they have outer doors opening under a penthouse or open slant shed; which not only affords shade and shelter, but gives a degree of coolness. A gate-like door on the outside, to guard against cats, dogs, and poultry, yet admit a thorough air, or door frames covered or paneled with canvas, have of late years been introduced at some dairies, in this and other parts of the kingdom. The utensils are, in general, similar to those of Gloucestershire. The broad vats, like them, fifteen inches and a half diameter; but the loaf vats, from ten to twelve only, and four to six deep. Both are, however, mostly without holes at the bottom, that they may longer retain the brine. The cowl is proportioned to the size of the dairy; but where one of about four feet diameter is not sufficiently large to contain all the milk of the dairy, two are generally used, the curds of both being mixed and broken together after part of the whey is laded off. The hours of milking are very early: in some dairies, and in the middle of summer, the cows are in the yard, and the whole family up, by three o'clock in the morning. The afternoon's milking commences at the same hour as that of the morning meal. Ten cows to a milker is the general allowance;

in large dairies, they are chiefly labourers, with their wives or daughters. The cows are milked only once over; being never drawn a second time at a meal, either here or in Gloucestershire. The species of North Wiltshire cheese are various. Soft thin cheeses are made early in the spring, and sent up weekly to London; while some dairies put the whole, or a principal part, of their make in nets: but the common make of the country consists of thin cheese, broad thick cheese, and loaf cheese. The broad thick, as well as the thin, are similar to those of the Vale of Berkeley, and usually sold in London as double and single Gloucester. It is the narrow loaf cheese which goes under the name of North Wiltshire cheese; and which has, of late years, become so high in fashion, as to fetch sometimes a guinea a hundred weight more than thin cheese of the same or perhaps a superior specific quality. Every one, therefore, who can, with any degree of certainty, makes these loaf cheeses: but they want more skill, and more labour; and much, after all, is said to depend on the ground from which they are to be made. They demand, too, far greater press as well as store room; and, what is still more inconvenient to the necessitous, who suffer in all competitions with the opulent, requiring a much longer time to ripen than thin cheeses, they do not come so quick to market. Some who cannot make loaf cheeses, endeavour to make thick, which bear a price nearest approaching that of loaves. The large North Wiltshire dairies make cheese all the year round, many tons being annually manufactured from hay; which, if good, is said to afford not only closer but richer cheese than grass. Winter made cheese, however, is long ripening, and very liable to be scurfy

and white coated; "but time," ingeniously observes Mr. Marshall, "overcomes one of these disadvantages, and a coat of red paint the other." The specific quality of this milk is not here debased, as in the Gloucestershire practice, by keeping a little out for milk butter, which these cheese-makers never sell. The annotta for colouring, and method of using it, are much the same as in Gloucestershire: the former being prepared expressly for the purpose, is much improved, and communicates a beautiful yellow hue, very superior to the redness produced by a superfluity of the old common material. Cheese resembling well coloured bees wax, will fetch some shillings a hundred more than when either a pale or highly reddened colour. The usual way, with respect to rennet, is to make, at once, as in most other places, sufficient to last several days, weeks, &c. but, in one particular dairy, where some of the very best cheese is produced, the rennet is made fresh every day; that is, fresh brine is daily added. More than two vells, in Wiltshire called rades, are never suffered to lay at once in the jar; and the oldest, marked with a skewer, is taken out the instant it grows stale, and a fresh one added. The milk is universally run of the heat it comes from the cow, or as it may happen to be lowered by the little skimmed milk put in; and the cowl is closely covered with a thick woollen cloth, to make the top and bottom come together. The management of the curd depends on the sort of cheese to be made; thick cheeses require more care and labour than thin, and thick less than loaves. These, indeed, put in requisition all the best skill and industry of the North Wiltshire dairy women; who particularly excel in this part of the process, which they seem

to regard as constituting the chief mystery of the art. The breaking is performed entirely with the hand and the dish, no knife whatever being used. The first fracture is, by some, very cautiously made, either with the hand or the dish moved gently in the centre of the cowl; dividing the curd into large fragments, so as leisurely to let out the whey, and prevent it's carrying off the fat of the curd. After the curd has sunk a little way down, it is more freely broken; and, having stood to subside, the clear whey on the top being in the mean time laded off, it is reduced to a degree of fineness proportioned to the species of cheese. It is broken, for thin cheese, as fine as curd generally is divided in Gloucestershire; for thick, still finer; and, for loaf cheeses, reduced as nearly as possible to atoms. In some dairies, it is violently agitated among the whey with the hands; throwing it up from the bottom of the cowl, and making it boil up at the top like a strong spring gushing out from below the surface. This practice, which is called beating, though disapproved by judicious dairymen, is more or less used by most dairy women, on the last breaking in of the whey. The common method of gathering the curd, is by lading off the whey as it rises; and pressing down the curd with the back of the lading dish, to sink it faster and render it more firm. Some, however, instead of thus pressing it with the back, gather it with the bowl or hollow of the dish, to one side of the cowl; first carrying it gently round, more effectually to collect the curd: and, by these means, get the whey off much clearer, termed here greener, than when the curd is pressed in a soft or pappy state, which certainly tends to impoverish the cheese. The whey being mostly got off, it is the com-

mon practice to get the curd into a mass on one side, by heeling the cowl; then, replacing it upright, cutting off the skirts of this mass, piling it on the rest, gashing the whole with a long knife, lading off the whey, and sopping up dry with a cloth. It is then pared down in slices of about an inch thick, which are piled on the opposite side the cowl; pressing it close, at intervals, and gashing it with the knife, more effectually to let out the whey. When the whole has been thus gone over, the whey by this means extracted is laded off, and sopped up with a cloth, as before. This slicing, piling, gashing, and pressing, is in some dairies repeated to a fourth time; thus making it, in a manner, perfectly free from whey: a practice, perhaps, peculiar to North Wiltshire. Even this general excellent method of freeing the curd from the whey, was noticed, by that accurate observer, Mr. Marshall, to be in one instance much improved. For example, instead of pressing the pile at intervals with the hands, a power which has but little effect where the quantity of curd is large, a vat was put on it, and loaded with cheese weights; a cloth being spread over the bottom of the vat, to prevent the weights from sliding: and, as the pile was carried up, or gashed, the vat being moved from part to part, gave the whole an even pressure, and extracted all the whey. Some few dairies double press their cheeses; that is, put the curd in the press previously to it's being scalded, after the Berkeley manner; but it is thought by the best judges to reduce the richness of the cheese, far more than the North Wiltshire methods. For scalding, the mass of curd is broken to different degrees of fineness; in some of the best dairies, even for making loaf

cheeses, it is often very roughly broken. The quality of the scalding liquor varies here, as in Gloucestershire: whey and water are by some, respectively, used separately; while others use them both united, but in different proportions. The heat of the scalding liquor also varies: but, in the ordinary practice of the country, the milk is run, and the curd scalded, much higher than in the vale of Berkeley. At one of the very best dairies, there are the following uncommon practices, during this stage of the business. First, the curd is not crumbled before the scalding liquor be thrown in; but only cut into checkers, or dice, of about a cubical inch each, with the same knife, and used in nearly the same manner, as for slicing. Secondly, the curd is salted before scalding it; having a handful of salt for every cheese strewed over the checkers, spread regularly on the bottom of the cowl, and worked in evenly among them. This is done in conformity with the general principle of this practice, to keep the fat in the cheese; the salt being thought to harden and close the outsides of the cubes, so as to prevent the butyraceous particles from being extracted by the scalding liquor. Thirdly, the curd is literally scalded, with almost boiling water; that is, with boiling water qualified by a dash of cold before being thrown into the cowl, to prevent it's catching the curd. The result of this practice certainly is, that the scalding liquor is left in the cowl, after the curd's being taken out, thinner than the clearest whey, and without a speck of oil on it's surface; while, after the common method of scalding, it is often rendered as rich and thick as buttermilk, and is sometimes covered with a sheet of oil which might be skimmed off in quantities.

There is, also, another admirable stroke of practice in this particular dairy: for, the masses of curd having been stirred among the scalding liquor, and remained a minute or two to get thoroughly heated, are taken out of the scald with dishes, and instantly put into the vats as hot as the hands can possibly bear, where they press like bees wax much softened by heat, or cheese which has been slightly toasted; and, when two or three vats are filled, they are set in a shallow tub, placed on the deyhouse floor, and have a loaded vat put on them, to close the curd while warm. Thus, richness and a closeness of texture are both certainly obtained. The methods of vating, in most of the other dairies, are various. In some, the scalding liquor is laded off, and the curd rebroke and salted in the cowl; while, in others, the curd is taken warm out of the liquor, and salted in the vat: thin cheese, with a small handful in one layer; thick, with two small handfuls in two layers; and loaves, with two handfuls in three or four layers; spreading and rubbing in the salt evenly among the curd. The management in the press, where they are salted twice, is much the same as in Gloucestershire, and they remain there a time proportioned to their thickness: thin cheeses, three or four meals; thick, four or five; and loaves, five or six. From the press, they are carried into rooms commodiously fitted up with shelves for their reception; some, with a stage or two in the middle as well as round the room; where they are turned more or less frequently, according to the state of their maturity, as well as of the weather, till firm enough to bear cleaning. In some dairies, the summer cheeses have only their edges wiped; the blue coat soon enough rising,

and sufficiently concealing their roughness: in others, they are either scraped dry, or washed and brushed without scraping. They are never soaked by the hour, and afterward scraped, as in Gloucestershire: the dairy women are of opinion, that soaking, if not wetting, both softens them and checks their ripening, and consequently retards their sale; as well as injures their quality, by admitting the water wherever there may be the smallest crack. They paint freely their winter cheeses, which throw out a white scurfy coat difficult to be got rid of in any other way; but the rest, being much the greater part, are at present allowed to go to market in their own blue coats. From the shelf rooms they are taken to others; not here called cheese rooms, but lofts: where, however, they are spread on floors repeatedly cleaned, and dry rubbed. For preventing or killing the mites with which thick cheese is liable to be infested before it be sufficiently ripe, the leaves of elder are rubbed over the floors where such cheeses are to be deposited. The arrangement of cheese rooms, in some deyhouses, or dairies, is admirably adapted to save much awkward carriage: the shelf room being immediately above the dairy room, and the lofts over the shelf room; with trap doors in each floor, through which the cheeses are readily handed. Small cheeses are generally drawn from the larger dairies once a month, and down to five or six weeks old; the larger cheeses require a much longer time. The winter and early spring make, go off in autumn; the autumnal make, in the succeeding spring. The greater part is purchased by factors, who send it to London; but considerable quantities are also annually sold at Reading fair.

Net Cheeses.

THERE are considerable quantities of net cheeses made in North Wiltshire; which are prepared, in all respects, except pressing, like the other best cheeses. It is a remarkable circumstance, and highly deserving of attention, that these net cheeses are never either hoven or eyey, defects frequently found in all the other sorts. It is, in fact, no uncommon circumstance, for the same maker to form, out of one cowl of curd, pressed cheeses which heave, and net cheeses which are perfectly close. There seems, therefore, but little occasion to look farther for a cause. In making net cheeses, the curd is squeezed as closely and tightly as possible into the nets by hand, but receives no other compression; in other cheeses, the curd is subjected to the powers of a press: and it has not failed to be noticed that, the heavier the press, the greater is the propensity of the cheeses to heaving, as well as that a similar effect is produced by overfilling the vats. The natural inference is, that an instrument of pressure as nearly as possible on the principle of that of the hand, with powers suited to the size of the largest cheese, would in like manner render cheeses of any form or magnitude invariably close; if, indeed, there should not also be a necessity of having the mould or vat so constructed as to leave the sides of the cheese some degree of freedom, like the meshes of a net.

General Process of making Foreign Wines.

BY wine, generally speaking, is meant the fermented juice of the grape: this is supposed to have been the original of all our fermented liquors; and it is, perhaps, on the

whole, much the best. The common mode of making foreign wine is thus described—The grapes having arrived at a due state of maturity, known by the perfection of their sweetness or saccharine principle, the juice is pressed out so as to flow into a vessel placed for it's reception; when the fermentation naturally commences, frequently in a few hours, but sometimes not till after several days, according to the state of the atmosphere, the nature of the fruit, the quantity of the juice, and the warmth of the place where the containing vessel stands, manifested by an intestine motion visible in the liquid. This movement continually augmenting, expansion results from the accumulated heat; and the body or volume of the liquor, which becomes turbid and oily, of course increases: while the fixed air, disengaged, fills all the unoccupied space of the vessel; and the heat rises frequently to seventy-five degrees of Fahrenheit's thermometer, and not unfrequently still higher, with a forcible ebullition. Generally, after a few days, the intestine motion declines, the warmth lessens, the mass sinks or falls lower, and the feculencies subside: when the liquor is found to have lost some of it's saccharine quality; and to have gained clearness, an odorant and vinous flavour, and a colour of more or less redness. This red colour arises from the ardent spirit, produced by the previous fermentation, acting on the colouring matter contained in the skin of the grapes. As soon as the fermentation has thus discontinued it's operations, the liquor is put into casks; where, by a second but insensible fermentation, the wine clarifies, it's principles more perfectly combine, and it's taste and odour improve. Where this is checked or stopped, the gaseous prin-

ciples being retained, it will be brisker, and possess more of the nature of must in the saccharine juice, which may be considered as the wort of malt. There are two general causes of imperfect fermentation. 1. Where there is a defective heat; when the saccharine and oleaginous qualities are insufficiently attenuated or elaborated, and the wine becomes unctuous and sweet. 2. Where the saccharine matter is defective in quantity or quality, which happens in a wet season; when the wine is weak, and the predominant mucilage, occasioning a decomposition, renders it sour. If the juices are too watery, from whatever cause, an addition of must, concentrated by boiling, is to be added; if the saccharine quality be deficient, the want is to be remedied by an addition of sugar. Macquer has proved, in his Chemical Dictionary, that excellent wine may be made of verjuice and sugar. Whether the grapes should be pressed with or without their stalks, depends on the peculiar nature of the fruit: if they abound with saccharine and mucilaginous matter, the insipidity of the wine will be corrected by the bitter principle extracted from the stalks; but, if the juice be not too sweet, the stalks will render it drier and unpleasantly rough. The colouring matter in the skin of the grape being of a resinous nature, is not extracted by the juice till it becomes wine; as there is, till then, no menstruum by which it can be dissolved; hence it is, that white wine may be made of red grapes, provided the juice be immediately poured off from the mass before fermentation has commenced. On the must's being evaporated, the colouring principle will be found remaining, and may be extracted by spirit of wine. Old

wines, it is well known, always part with their colour, a pelicle being precipitated, and deposited on the side or the bottom of the bottle. If exposed to the heat of the sun, it is detached in a pelicle found at the bottom; and, where the vessel is open, discolouration takes place in a few summer days. This deprivation of colour, however, is not accompanied by any perceptible diminution of strength in the wine. On a chemical analysis of wine, it appears to consist of the six following principles: 1. Water, which may be considered as the basis of all fluids; 2. An inflammable spirit, obtained by distillation; 3. A fine salt or saline matter, which rises immediately after the distillation of the inflammable spirit; 4. A gross salt, called tartar by chemists, but commercially argol, which in part separates on standing, and adheres to the sides of the cask in solid masses; 5. A gummous or mucilaginous substance; and, 6. A gross unctuous and resinous substance. The colour is frequently artificial; a deep red being almost constantly the effect of the red woods, elder-berries, bilberries, cochineal, &c. In the vast variety of grapes, some are colourless; and others yellow, blueish, and red, in many different shades: they are, also, of more or less sweetness, and of numerous flavours. The same kind of grape, too, proves very different, according to the culture, soil, climate, and exposure to the influence of the sun. Even in France and Italy, grapes which grow on the south side of a hill, are much sweeter than those on the plains. The grapes at the bottoms of the hills are best in very warm and dry seasons; those at the top, in warm and moist; the middle always produces them good. In a dry summer, the grapes are sweetest, but they are least

juicy; in a wet, they abound with juice, but it is weaker and more dilute. The sweet Hungarian and Spanish wines are made of grapes which have been concentrated or rendered richer, by cutting half through the stem of each bunch or cluster when the fruit is quite ripe, and suffering great part of it's aqueous moisture to exhale, without the flavour of any fresh juice from the vine, so as to become a sort of half grape, half raisin. The best must, or juice of the grape prior to it's fermentation, is that which flows on breaking, bruising, or treading, the picked fruit; inferior sorts are forcibly extracted from the entire clusters with their stalks. Dilute watery musts are enriched by an infusion of dried grapes, or an added inspissation of part of their liquor: strong and full bodied wines are thus obtained from the poorer juices; and, by similar modes, even the best genuine wines of the grape are to be imitated with the juices of other fruits and sugar. Wines, with respect to their fermentation, may be divided into three classes. The first, however, having suffered scarcely any, are very little better than boiled must; of this sort are, chiefly, the Italian boiled wines, called by the general name of *vino cotto*. This process is applied to such thin and watery juices as are extremely disposed to ferment; and the fermentation of which, when once it commences, is scarcely possible to be suppressed till it gets beyond the vinous state: the boiling, therefore, restraining the fermentative quality, renders the liquor more rich; and it continues a year or two fit for drinking, though it be less salubrious than wines properly fermented. In fact, the must relaxes and liquifies, while perfect wine corroborates and constringes. The second class comprehends two sorts,

each only partially fermented: of which, the first are the thin sweet wines of the Tyrol, some of the Savoy wines, and several of the Italian wines; the second sort, the strong, full bodied, rich and sweet wines, such as malmsey, Canary, and some of the Spanish and Hungarian wines. Both these sorts have the fermentation checked before the sweetness has gone off; and the latter has an addition of inspissated must, to augment the richness, as well as restrain the fermentation. Dr. Shannon observes, that these greatly heat the constitution, and ought to be very sparingly drank. The third class, being the most perfect wines, and for common use the most wholesome, are those which, having been compleatly fermented, have thrown off their grossness. As wines, however closely the cask be stopped, sensibly waste in keeping, the aqueous part transpiring through the pores of the wood, they should be filled with wine of similar qualities; if the small spontaneous diminution of a cask of Hungarian wine be made up with Rhenish, though both keep well separately, the mixture soon spoils. Cool cellars are of the first importance for preserving wines; the want of which, renders wines so apt to fret or run into a new fermentation on the approach of very warm weather. "The goodness and wholesomeness of wines," says Dr. Shannon, "are judged from their being bright, clear, and sparkling in the glass: of an agreeable reviving smell and taste; leaving, when retained some time in the mouth, a slight sense of astringency; being moderately strong and spirituous; passing freely by urine; exciting appetite; promoting a gentle increase of perspiration in the night; keeping the belly open next day, without being followed by a head ach,

heaviness of the limbs, or other uneasiness. Such a wine, moderately used, is a very valuable cordial. The sweet, rich wines, are either new, or very strong and fiery: they heat the blood much more, and if drank to any degree of excess their effects continue much longer, than those of the thinner wines which contain an equal quantity of spirit. The red wines, in general, have the greatest astringency, which renders them more tonic and corroborating. Wine quickens the circulation, raises the pulse, promotes perspiration, warms the habit, and cheers the spirits."

Melon Citron.

THIS agreeable sweetmeat, which considerably resembles real citron, is thus made—Cut half ripe melons, not of too large a size, into quarters; and, taking out the seeds, lay them in salt and water for at least forty-eight hours. Having prepared a good quantity of thin common syrup, and wiped dry the quarters of salted melon, simmer them in it for nearly twenty minutes; then, letting them remain in the syrup till next day, again boil them gently up as before. Repeat this simmering the two following days; and, taking them out of the syrup, boil it up with a glass of white wine, and a quarter of a glass of brandy, to every pint of syrup, adding also a little more sugar. After the syrup has been well scummed, is compleatly clarified, and boiled nearly to a candy height, put in the melons, boil them up, pour the whole into glasses, and let them stand till next day to cool. When quite cold, close them up with bladder and leather for use; or they may be afterward dried and candied in the usual way, as directed for other fruits. With a little essence of citron, &c. it is easy to

give them the flavour as well as appearance of candied citron.

Curious Instance of the probable good Effect of keeping Goats among Horses.

THE following curious fact is given on authority which cannot be doubted. It is extracted, verbatim, from the celebrated Mr. Marshall's Rural Œconomy of Gloucestershire.—“In the livery stables in London,” observes this gentleman, “he-goats are kept, for the purpose of preserving the health of the horses which stand in them. Many carriers keep them in their stables for the same purpose; and I have somewhere met with an instance of farmers doing the same, particularly as a prevention of the staggers: but, I have always considered it as one of those popular charms, of which wonderful effects are related in every country. Nor have I, yet, any proof to the contrary; all I have at present to produce, is strong evidence: I give it, however, on such authority as no one, who knows the author, will dispute. About sixteen years ago,” writes Mr. Marshall in 1789, “Mr. William Peacy, of Northleach, lost several horses in the staggers. He was advised by a friend, whose experience led him to believe that he had benefited much by what he recommended, to keep a he-goat in his stables. He got one; and had not, for many years, another instance of the disorder. While the goat lived, his horses were free from the staggers; but, the goat dying, his horses again became afflicted with this alarming disorder. He procured another goat, which is still living; and has not, since, had an instance of the staggers. He has seldom less than twenty horses in his stables. I do not mean to recommend, in general terms, the keeping of

goats in farm stables: but, if this terrible disease can be prevented at so trifling an expence, what farmer in his senses would be in want of a goat? In the midland counties, three years ago, many farmers lost all their best horses in the staggers. Loss, to the amount of several thousand pounds, was sustained in Staffordshire alone. I dwell the longer on this incident, as it appears to me probable, that the influence of the goat is not merely that of a charm. The staggers appears, evidently, to be a nervous disorder. Odours are found, in many cases, I believe, to act beneficially on the human nerves; and, possibly, the strong scent of the goat may have a similar effect on those of the horse. The subject is, certainly, entitled to enquiry."

*Salt Preserved Cucumbers, for Sauces,
Soups, &c.*

IN Russia, notwithstanding all that has been said against the wholesomeness of cucumbers, they form a chief article of vegetable food; being brought to market in tubs, by the country people, ready pickled with salt and water for use. The poorer inhabitants, eat them in vast quantities with bread alone, without experiencing any ill effect whatever; on the contrary, these cucumbers are considered as very good and nourishing: there can be no question, that they are far more salubrious than our acid and spiced pickled cucumbers, though at first less agreeable to the palate. Could these, however, once be rendered fashionable, they would, most probably, long keep their ground. Many of the Jews, even in England, greatly relish them. Those who cannot, all at once, get the better of prejudices, may thus preserve cucumbers for winter use in sauces, &c.—

On fine cucumbers, of a tolerable size, pour over a boiling hot mixture of salt, water, and vinegar: the proportions may be adjusted by the palate; but there should not, by any means, be more vinegar than water. Fill the jar up with sweet oil, to preserve the pickle from external air; cover down close with bladder and leather; and keep it in a dry situation. Any favourite spice may be boiled in the pickle: but salt and water alone, with oil at top, is quite sufficient; and, perhaps, best.

Red Peppin Paste for Ornamental Knots, &c.

BOIL some fine large apples, pared, cored, and sliced, in barely sufficient water to cover them, till they are soft enough to pass through a sieve; and, having finely coloured the pulp with cochineal, and boiled as much syrup as the quantity of apples, to the height called blow, mix them together off the fire. Then, spreading the paste on a sheet of pewter, turned up round it's edges about the sixth part of an inch, to prevent the paste from sliding off, set it in a hot stove till the following day; and, on it's being dry enough; which is known by it's coming easily off the pewter, cut or score it all round the edges, as well as quite across, into long slices or strings about a quarter of an inch in width. These strings being tied or fashioned according to the taste and fancy of the operator, are to be put on another pewter sheet, and dried for two days in a stove; after which, they may be put up cold, and kept for use in boxes lined with paper, like other sweetmeats. This paste is very agreeable to the palate, and has a most pleasing appearance. It may be made green, &c. or left of the natural colour, but red is usually preferred for most purposes.

Italian Ravioli.

THIS fashionable dish, in Italian cookery, is thus made—Wash and pick the leaves of white beet, or endive, green and white together, and boil them in a very little water. When done, squeeze out the water, and chop the whole small in the same manner as spinach. Add half the quantity of firm or fast curd; season and blend them well together, with an egg to each pound of the mixture, a spoonful of grated Parmesan cheese, and sufficient grated bread to work up the whole into long oval forms, each containing nearly the quantity of an egg. Having well regulated the seasoning, roll them in flour, and throw them into salted boiling water: let it continue to boil; and, when they all rise to the top, they may be considered as properly done. They are to be served up under good gravy sauce, or melted butter.

Vechioni, or Preserved Chesnuts for Culinary Purposes.

IN Italy, where as well as in France, and other parts of the continent, chesnuts are much used by the best cooks, they are thus prepared for keeping—Put any quantity of fresh chesnuts into an oven after the bread is drawn, and let them remain till both the outer and inner rinds feel very dry, and brittle enough to be got clearly off by well rubbing and beating them in a sack. This being done, winnow them well from the husks; pick out and throw away the unsound; and string those which are sound on packthread, by means of a needle run through the middle of each. They should be tied in lengths, containing a certain number each, suited to the quantity most generally used at once in the family; and

are then to be returned to a cool oven, and left till they become as hard as stone. Their appearance in this state, being much shrunk, and exceedingly wrinkled, has obtained them the Italian name of *vechioni*, or very old men. Being hung up in a dry place, they will keep many years; and are ready for use at all seasons, after previously soaking them in the following manner—Pour, first, some water, with a little salt, over as many as are wanted; and change it every twenty-four hours, by substituting only common cold water, without salt, till they regain their first size, and are soft to the centre. They are then ready for use, and will be found to preserve a most sweet and agreeable taste, for the various purposes of the cook or confectioner.

Codlin Mangoes.

PUT some of the finest and largest codlins, full grown, but not ripe, in a cold brine of salt and water, which has been boiled and scummed till strong enough to bear an egg. When they have remained three days, closely covered up, make a new pickle; and, after three more, change it again. On the ninth day, take them out, dry them, and core them carefully with a scoop; getting the stalk out whole, so as for the piece to fit in again; and without piercing through the eye at the other end. Supply the place of the core, by filling in a mixture of ginger sliced thin and cut short, a clove of garlic, and plenty of whole mustard seed; then put in the stalk piece; and tie it up tight. Having, in the mean time, made a pickle of as much white wine vinegar as will cover them, with sliced ginger, cloves of garlic, horse-radish, and mustard seed, well boiled in it, pour the liquor hot over the codlins, every day for

at least a fortnight. Then put them into a stone jar, and keep them close covered with bladder and leather for use. Cucumbers of a tolerably large size may be done in a similar manner; but these are best whole, as they then eat crisper, and keep much longer. Codlins, however, are generally considered as making the best imitation of Indian mangoes; being preferable to either melons or cucumbers, or even peaches, for that purpose.

Pickled Walnuts.

SCALD slightly, to facilitate rubbing off the first skin, a hundred of fine large French walnuts, about the beginning of July, before they have a hard shell, which is easily ascertained by the common method of trying them with a pin. Put them in a strong cold brine, shift them into new the third and sixth days, and take them out and dry them on the ninth or tenth. Then take an ounce each of long pepper, black pepper, ginger, and allspice; a quarter of an ounce of cloves; a few blades of mace; and a table-spoonful of mustard seed: and, having bruised the whole together, put into a jar a layer of walnuts, strew them well over with the mixture, and proceed in the same manner with the rest, till all are covered. Then, boiling three quarts of white wine vinegar, with some sliced horse-radish and ginger, pour it hot over the walnuts, and cover them up close. Repeat the boiling of the vinegar and pouring it hot over, three or four days, always keeping the pickle closely covered; and adding, at the last boiling, a few cloves of garlic, or some shallots, let them stand at least four or five months, when they will be excellent. This liquor, too, proves an admirable walnut ketchup, for fish, &c.

Girkins.

THE best method of pickling the smallest young cucumbers, commonly called girkins, differs little from that of preparing codlin mangoes, &c. They should, after laying for two or three days in a strong brine, be wiped dry, and put into stone jars. Then, boiling, for ten minutes, a sufficient quantity of good common vinegar to cover them, with plenty of ginger, black pepper, and allspice; a few cloves; a little mace; some sliced horse-radish, peeled onions, and shallots; and a small quantity of garlic; pour the liquor hot over the girkins, cover each jar with vine or cabbage leaves and a plate, and set them near the fire, or in some other warm situation; next day drain the vinegar from them, boil it, and again pour it hot over them and fresh vine leaves; and, if not then sufficiently green, repeat the same process a third time. When quite cold, tie them down close, covered with bladder and leather.

Pickled French Beans, &c.

THESE, and most other small vegetable substances, particularly such as are green, may be pickled in the same way as girkins; care being taken to use only fresh articles gathered in dry weather, at the proper season and stage of their growth. Vine leaves, where convenient, may be infused in the pickle, to improve their green colour. If, however, the vegetables are naturally of a good green, and the vinegar is well boiled in copper or brass vessels thoroughly cleaned, it will seldom be necessary; and, in this, there is no danger: but vinegar must never be suffered to remain, after boiling, in any copper or brass vessel whatever. Indeed, no liquid ought to be left long in

brass or copper; for, where there is the smallest tendency to acid, it will always be unwholesome, and not unfrequently prove mortal. The practice of boiling copper coin in vinegar, is highly indiscreet and dangerous. As acids dissolve the lead used even in the tinning of saucepans, glazing of earthenware, &c. the poison of which is to the full as fatal as that of the verdigrease in copper or brass, vinegars should never be long kept in any other than stone, glass, or wooden vessels.

Small Pickled Onions.

THE small round onions, when delicately clear and white, make a pleasing and excellent pickle, commonly called button onions. The following is the best method of pickling them—Peel the finest and whitest small round-headed onions, generally most plentiful in the month of September, and boil them, with plenty of salt, in a quantity of milk and water; as soon as they boil up, and look a little clear on the outside, take them instantly up with a slice, lay them on a cloth, cover them over, and put them when cold and wiped dry into a jar, or rather wide-mouthed glass bottles, or small glasses, as they lose their white colour on the slightest exposure to the air after being pickled. In the mean time, having boiled some of the best white wine or double distilled vinegar in a stone jar, with a little sliced horse-radish, whitest ginger, and white pepper, by putting it in a vessel of boiling water, pour the liquid, when a little cooled, over the onions; and cover them, as soon as quite cold, with bladder and leather. If double distilled vinegar be used, it will greatly contribute to preserve them white; but it must not, on any account, be boiled in metal.

Pickled Cucumbers and Onions in Slices.

SLICE large peeled onions, and unpared cucumbers, and well sprinkle them over with salt; on the following day, drain off the brine gradually for some hours, and put them in a stone jar. In the mean time, boil sliced horse-radish, whitest ginger, whole white pepper, and allspice, with a little mace, in good common vinegar, pour it hot over them, and keep them covered in a warm situation. The slices of cucumbers should be tolerably thick, those of the onions somewhat thinner. The vinegar must be reboiled daily, two or three times, and again poured hot over; after which, the jar is to be closed in the usual way:

Admirable Cement, or Mortar, as made on the Cotswold Hills.

ON the Cotswold Hills, in Gloucestershire, where lime is dear, and sand not to be had, an excellent mortar is prepared at a moderate price. Invention is seldom more successful, than when it is prompted by necessity. The scrapings of the public roads over these hills, being levigated lime stone more or less impregnated with the dung and urine of the animals travelling on them, are found to be a most admirable basis for cement. The scrapings alone are frequently used for ordinary walls; and the general proportion, for even the best buildings, is not more than one part lime to three of scrapings. This mortar, of less than ten years standing, has been observed to possess a stone like tenacity, much firmer than the common stone of the country; and, consequently, much harder than the stones from which either the basis or the lime was made. The method of preparing

this powerful mortar, or cement, is simply by collecting the road scrapings, slacking the lime, and mixing them very thoroughly together; carefully picking out, as the mass is worked over, the stones or other foulnesses which may have been collected. For stone work, this is quite sufficient; for brick work, it might be necessary to pass the materials through a screen or sieve, previously to their being united, and made up into mortar. Similar scrapings may be collected, wherever limestone is used as a material in making or repairing roads; this admirable mortar can, therefore, readily be prepared, in all such places, with very little trouble or expence.

Easy French Method to prevent Bacon from becoming Rusty.

WHEN the bacon has been salted about a fortnight, put it in a box the size of the flitches or pieces to be preserved, on a good bedding of hay; and wrap round each piece entirely with hay, placing also a layer between every two flitches or pieces. The box must, of course, be closed, to keep out rats, &c. In this state, it will continue as good as at first, and without the possibility of getting rusty, for much longer than a year, as has frequently been experienced. It must, however, be kept in a place free from damp.

Genuine Process for making the Celebrated Prussian Blue.

THE method of making this Prussian blue in perfection, has been formerly purchased at a high price, in England, Germany, France, Holland, &c. The process for obtaining it, is very extraordinary; and the result was not to have been expected from any previous reasoning about

the nature of colours. It is universally allowed to be an excellent blue pigment, some painters even preferring it to ultramarine; though it's durability might have been suspected, from the vegetable and animal matters used in it's preparation, if the colour did not seem wonderfully fixed by the operation, which is thus faithfully described—Pulverize, and mix together, four ounces each of crude tartar and nitre; and, by deflagration, bring them to a fixed salt. Add to this, powdered while hot, four ounces of thoroughly dried bullock's blood reduced to fine powder. Calcine the mixture in a covered crucible two thirds filled; then lightly grind the matter in a mortar, and throw it hot into two quarts of boiling water. After boiling them together half an hour, strain off the liquor, wash the black remaining substance with fresh water, and again strain it. Thus continue to do, till the water poured off becomes quite insipid. The several liquors being put together, evaporate them to two quarts. Dissolve an ounce of green vitriol, first calcined to whiteness, in six ounces of rain water, and filter the solution: dissolve, also, half a pound of crude alum in two quarts of boiling water, and add this to the solution of vitriol taken hot from the fire, pouring to them the first lixivium, while thoroughly hot, in a large vessel; when a great ebullition, and a green colour, will immediately ensue. While this ebullition continues, pour the mixture out of one vessel into another: and, after it has stood some time, strain the liquor through a linen cloth, letting the matter or pigment remain in the strainer; from whence put it, with a wooden spatula, into a small new pot. Pour on it two or three ounces of spirit of salt, and a beautiful blue colour will in-

mediately appear. The matter being now well stirred, and suffered to rest for a night, must be afterward thoroughly edulcorated by repeated affusions of rain water, allowing a proper time between each for the precipitate to subside. Thus, at length, it will become exquisitely blue. Lastly, drain it on a linen strainer, and leave it gradually to dry; when, the process above described having been exactly and carefully pursued, it will be the finest genuine Prussian blue. Compleat success greatly depends on the calcination. The crucible is first to be surrounded with coals placed at some distance, that it may gradually grow hot, and the matter within leisurely flame and glow. This degree of heat must be continued till the flame and glowing decrease; when the fire should be so raised that the matter may glow with an exceeding white heat, and but little flame appear above the crucible. The lixiviums should be very hot, and mixed together with the utmost possible expedition. A casual circumstance gave rise to the discovery of this useful colour, the beginning of the seventeenth century: Diesbach, a chemist of Berlin, having been desirous of precipitating a decoction of cochineal with fixed alkali, borrowed a quantity of alkali from Dippel, with which he had several times distilled his animal oil; and, as the decoction of cochineal contained martial vitriol, a beautiful blue precipitate fell down. In 1710, an account of this discovery of Prussian blue, but without revealing the process, was published in the *Memoirs of the Academy of Berlin*. This, however, was afterward rendered public by Woodward, in the *Philosophical Transactions*. In the common manufacture of Prussian blue, it is made with the raspings of horns, clip-

pings of skins, or other animal substances, converted into charcoal by heating them in covered vessels. Ten pounds of this coal are mixed with thirty of potash, and calcined in an iron vessel. The mixture, after twelve hours ignition, having acquired the consistence of a soft paste, is poured into vessels of water; and, being filtered, is mixed with another solution, consisting of three parts alum and one of martial vitriol, which produces the Prussian blue.

Best Saxon Blue.

MIX an ounce of the best powdered indigo with four ounces of oil of vitriol, in a glass body or matrass, and digest it for an hour with the heat of boiling water, frequently shaking the mixture. Then add three quarters of a pint of water; stir the whole well together; and, when cold, filter it. This produces a very rich deep blue colour; if wanted paler, more water must be added. The heat of boiling water, which is sufficient for this operation, can never spoil the colour. By previously digesting the indigo in a large quantity of spirit of wine, drying it, and then using it as above, a still finer blue may be produced; but this is not often judged necessary, except for very fine paintings.

Gooseberry Custard.

BOIL three pints of gooseberries till tender, rub them through a hair sieve, and beat up with the pulp the yolks of five eggs and the whites of two; adding sugar to palate, and two table-spoonfuls of rose or orange flower water. When thoroughly mixed, set it over the fire, stirring it continually one way till it be the proper consistency for a custard. It must on no account be suffered to boil.

Excellent Cheesecakes.

PUT, to half a gallon of new milk, about the third part of a gill of rennet; and set it near the fire, to hasten it's turning. Drain the curd thoroughly from the whey, put it on the back of a sieve, mix into it at least a quarter of a pound of fresh butter, and rub it through with the back of a spoon into a bason beneath. Add powdered loaf sugar to palate, with half an ounce of sweet and half a dozen bitter blanched and pounded almonds, a little candied citron and orange peel in small and thin slices, half a fresh lemon peel grated, a few washed and picked currants, and a small glass of brandy. Beat up three yolks of eggs; put them to the mixture; and, having sheeted the pans with a paste composed of a quarter of a pound of sifted flour, and two ounces each of powdered loaf sugar and fresh butter, lightly mixed with cold spring water, and rolled out of a proper thickness, fill in the preparation, set the cheesecakes in a brisk oven, and bake them about ten minutes.

Portugal Cakes.

TAKE a pound each of the finest dried and sifted flour, powdered and sifted loaf sugar, and the best fresh butter. Mix them up, with the hand, to a very fine batter; and, adding two table-spoonfuls each of rose water and white wine, half a pound of washed and nicely picked currants, and a little beaten mace, whisk up the yolks of ten eggs with the whites of six, incorporate the whole well together, butter the tin hoops or moulds, fill them little more than half full, sift a little sugar over each cake, and bake them in a brisk oven. If the currants are omitted, as is often done,

they will keep good half a year. A superior sort is sometimes made, by substituting a pound of blanched almonds beaten up with rose water, for the pound of flour.

Heart Cakes.

THESE are made exactly in the same way as the Portugal cakes, either with or without currants; the sole difference consisting in the size and shape of the moulds, which are only to be about half filled. The wine may be omitted in either.

Aspect, or Savoury Jelly.

FISH, fowl, &c. have a very pleasing appearance, when dressed or served up in aspect; vulgarly, and very erroneously, called aspic, by some celebrated cooks. The jelly for this purpose may be made with lean ham, knuckle of veal, an old fowl, giblets, or any other parts of poultry or meat, without fat, stewed down, for four or five hours, with onions, thyme, parsley, celery, and a little mace, in broth, gravy, or weak stock; then strained off, and suffered to stand all night. The fat, &c. being cleanly taken off, put into a stewpan about a pint and a half of it, with half a pound of lean ham cut very small, a dozen shallots, a clove of garlic, and three or four bay leaves: let them boil gently, for about half an hour; then put the rest of the prepared jelly into another stewpan, and strain off this additional mixture to it, seasoned with salt, Cayenne pepper, and tarragon vinegar. When all is melted, over a stove or slow fire, add a sufficient quantity of dissolved isinglass; and whisk into it plenty of eggs, with their shells: keep whisking the whole till it has boiled a few minutes; and then run it repeatedly through a jelly bag, till it becomes perfectly clear, bright,

and transparent, as the name of aspect implies, for which purpose this savoury jelly is chiefly thus prepared.

Aspect of Fish.

WARM a little aspect, or savoury jelly; and, putting it about an inch thick into a plain tin or copper mould, let it stand till cold. Then take fillets of soals, &c. pieces of lobsters, whole smelts, crayfish, or other small fish, ornamented or not, and dressed and disposed according to fancy, the whole fish appearing as if alive, cover them with a little of the aspect only just warm, set it to cool, and then fill up the mould with more warm aspect or jelly. When cold, dip the mould in milk-warm water, put the dish on the jelly, turn it over, and serve it up. They may be garnished with slices of lemon, parsley, barberries, &c. The crayfish should be those with the reddest shells; and the pieces of lobsters be also of the best possible colour, accompanied by spawn, &c.

Aspect of Brawn.

COVER the bottom of a mould with warm aspect; and, when cold, ornament it either with flowers or yolks and whites of eggs cut and disposed according to fancy. Then add carefully, so as not to disturb the several pieces, a little more of the warm jelly; and, on it's becoming quite cold, still more. That being likewise cold, put in neat pieces of brawn, and fill up the mould with warm aspect. When cold, dip the mould in warm water, turn out the whole, and serve it up garnished with slices of lemon.

A Fowl, Shoulder of Lamb, &c. in Aspect.

BONE either a fowl or small shoulder of lamb; and, seasoning the inside with pep-

per, salt, and a little pounded spice, stuff it with some light farce or forcemeat, sew it up, blanch it, and stew it in good white stock till sufficiently done. Lay the fowl with it's breast downward on a dish to keep it as white as possible, and the lamb in the usual way. Having, in the mean time, filled the bottom of a large mould with aspect; and, on it's getting cold, made a star or any other regular or pleasing form with small slices or slips of breast of fowl, lean and fat of ham, girkins, hard white and yolk of eggs, &c. covering that with warm savoury jelly or aspect carefully poured over, which has also stood till entirely cold; the fowl, or shoulder of lamb, is to be placed lightly on, and the mould filled up with warm aspect. The whole, when cold, is to be turned out, by dipping the moulds in warm water, and served up garnished with chopped aspect and slices of lemon. Pieces of fowl or other poultry, game, veal, lamb, &c. may be done in a similar way, with or without forcemeat. Some stew the fowl on layers of ham or bacon fat, covered also with bacon and paper, in which it afterward stands till quite cold. There is, in all these dishes, much room for the display of taste, according to the very different significations of that comprehensive word.

Useful Hint for Cultivating the Sea Coasts, and even Sandy Deserts, exemplified in the Growth of the Sand Reed.

IT is an obvious and most important truth that, by adapting plants, herbs, trees, &c. to the soil and climate, there is scarcely any part of the world so sterile as not to produce some species of useful vegetation. The barren sands, as they are commonly denominated, it is now well known, afford

no contemptible harvest of the sand reed: and, even on the bleak and sandy shores of Iceland, it's grain approaches so nearly to maturity, that the process of kiln drying imparts to it the requisite degree of hardness for the mill; which is worked by the hand, it's stones being formed of a hard and compact lava. The crop is regularly reaped with a sickle, dried in shocks, and then threshed and winnowed. The flour, which in some districts forms an article of traffic, is used in soups and porridge, and is baked into cakes, as oatmeal is in Scotland. These cakes, called *flad brod*, or flat bread, are relished as dainties, even by the principal inhabitants of the island. The flour is likewise prepared with sour whey into a paste called *tisma*, which the labourers eat with milk or cream. This is their usual breakfast, which they would not exchange for more delicate fare; as they think it communicates a genial heat, strength and spirits, to the frame, for the rest of the day. We mention these circumstances—say the *Edinburgh Reviewers*, from whose account of *Roucel's Flore du Nord de la France*, in 1806, this article is chiefly extracted—not merely for the gratification of curiosity; but to justify the inference, that extensive portions of sea coast which from time immemorial have been condemned to hopeless sterility, may be converted into productive soil. The plant under consideration is of spontaneous growth, of easy propagation, and not liable to become the prey of insects, or the sport of sudden changes of temperature; it exhausts not it's native sand, requires no manure, and ripens it's seed without the cares and labours of the husbandman. Another important benefit results from the remarkable property which

this plant possesses of retaining the dry and moveable sand, which in many cases might bury fertile fields and leave the flat beach unprotected to the incroachments of the sea. Long success has sanctioned the Dutch practice of sowing it on sandy coasts subject to inundations. The example has been followed, on a small scale, in some parts of Norfolk. In contemplating the ever varying contrivances by which nature regulates her operations, we are sometimes astonished at her humble simplicity, not less than by her display of stupendous powers. In the present instance, a feeble reed is made the instrument of repelling those stormy waves which have so often riven the bolted oak, and pierced and shattered the flinty rock into atoms. The same remarks apply to *Galium verum*, *triticum junceum*, *elymus arenarius*, &c. and, in a still more forcible manner, to *cocos crucifera*; which may, if judiciously distributed, one day arrest the overwhelming clouds of Arabia, and make “the desert to rejoice and blossom as the rose.”

Scalded Cream.

IN the west of England, and particularly in Devonshire, scalded cream, vulgarly called clouted or clotted cream, is in very general use. It is, in fact, a most delicate and delicious article, for tea, coffee, chocolate, fruit, fruit pies, &c. generally considered not only as superior to common cream, but to butter, and in some cases preferred even before custard. The method of preparing it is excessively simple—The new milk is set in shallow pans, commonly of brass, small at the bottom, and very wide at the top. These pans, which stand on three legs, like a skillet,

are placed next day over a very slow fire; and, when the cream is sufficiently scalded a round mark appears on the surface of the cream, the exact size of the bottom of the pan, which mark is in Devonshire called the ring. As soon as that is seen, the cream must be immediately taken from the fire. In moderately cool weather, it will keep good several days; and, being of a solid substance, is sometimes sent even to London in tin boxes or earthen jars.

Devonshire Junket.

THIS Devonshire dish, which is little else than curds and whey, enriched with the favourite scalded cream, is thus made—Put into a bowl any quantity of new milk warm as from the cow, and turn it with rennet; then add some scalded cream, with sugar and pounded cinnamon on the top, and serve it up without breaking or disturbing the curd. It is, also, sometimes sprinkled over with small harlequin comfits.

Most Important Philosophical and Experimental Fact, with Regard to the Fermentation of Ale, Bread, Ardent Spirit, and Vinegar, without Yeast.

BY the science of chemistry, without having recourse to alchemical chimeras, or the reveries of mere metallic transmutation, it seems pretty certain that, in time, the art will be discovered of converting every substance to the representative of gold; that is, in plain terms, to money or money's worth. Lavoisier's impregnation of water with fixed air from the fermentation of a vinous liquor, by means of which he converted it into vinegar, added to his analysis of yeast, &c. authorised Mr. Henry of Manchester in entertaining those conjectures relative to fixed air, which induced

him to make the following experiments, detailed in the Memoirs of the Manchester Society. These experiments, having originated in an idea that yeast was merely a quantity of fixed air, involved and detained among the mucilaginous parts of the fermenting liquor, Mr. Henry informs us that he attempted to prepare it in the following manner—Having boiled wheat flour in common water to the consistence of a thin jelly, he put this viscous fluid into the middle part of Dr. Nooth's machine for impregnating water with fixed air. The gas being absorbed in considerable abundance; the matter, next day, was seen in a state of fermentation: and it had, the third day, acquired so much the appearance of yeast, that an experiment was made on some paste for bread; which, after being five or six hours baked, was found to have tolerably well answered the purpose. Another experiment was made with wort; and, instead of the artificial yeast, part of the wort itself was put into Dr. Nooth's machine, and impregnated with fixed air: which, having imbibed a large quantity, and been poured into the remainder of the liquor, a brisk fermentation came on in twenty-four hours; a strong head of yeast began to collect on it's surface; and, the third day, it was fit for tunning. With the yeast taken off the surface, good bread was made: while beer was produced, by keeping the fermented liquor; and, by distilling it, a good ardent spirit. In another experiment, where a fourth part of wort had been impregnated, but was insufficiently saturated, with fixed air, the fermentation not commencing so soon, though it probably would also have taken place at last without any farther addition, a bottle containing an effervescing mixture of chalk and acid

of vitriol, and having a perforated stopper and valve, was let down into the bottom of the vessel; from which mixture the discharge of fixed air went on so rapidly, that in six hours the bottle was withdrawn, the fermentation being sufficiently manifested by a tolerably strong head of yeast on the surface of the liquor. The fermentation, next day, seeming somewhat on the decline, it was recovered by a second immersion of the bottle and mixture. When, however, the vinous fermentation ended, the liquor, by being kept too long, was found converted into vinegar. So that, in the course of these experiments, ale, bread, yeast, ardent spirit, and vinegar, had all actually been produced. "There are," says Dr. Shannon, who perhaps unites, in his own person, as much scientific and practical knowledge with regard to fermented liquors, to say nothing of his professional skill in medicine, as any one person in existence, "many tons weight of this elastic air blended with some tons of alcohol, dissipated in great breweries, distilleries, &c. and annually every vintage in wine countries, that may, no doubt, be one day or other converted to purposes highly advantageous in undertakings of this kind." This is an article most highly interesting, in whatever view it be contemplated, as pregnant with national and individual benefit.

Description of Dr. Nooth's Celebrated Machine for impregnating Liquids with Gas or Fixed Air.

THIS famous machine or chemical apparatus for promoting the absorption of gaseous fluids by liquids, is composed of three principal vessels or pieces of glass; and forms, on the whole, a handsome and grand

appearance. The bottom, or lower piece, being bell shaped; the middle piece larger, in the form of a sort of urn, with a glass cock; and the top, or upper piece, very small, but likewise in a somewhat urn shape, crowned by an inverted conical glass stopper. These respective pieces are ground with the utmost accuracy, so as closely to fit each other; and, in using the machine, the substances from which the gas or fixed air is to be extricated, are put into the lower piece; the middle piece being filled with the liquid with which the gas is to be combined; and the upper piece left entirely empty. As soon as a sufficient quantity of gas becomes formed to overcome the pressure, it passes through a curious valve, consisting of an internal tube of small calibre, but of a stout substance; ground and fitted tightly into an external tube, which is closed at the upper end, but there perforated with small holes to give passage for the gas. In forming this internal tube, and fitting it to the external, a portion is cut out sufficient to receive a small hemisphere of glass, and allow the hemisphere to rise a little on it's chamber without turning over: the upper piece of the internal tube is then thrust home into it's proper station, and the glass hemisphere introduced with it's perfectly flat plane recumbent in the upper end of the lower piece of the tube, which is likewise ground compleatly flat. It is evident, from this construction, that the glass hemisphere may be raised by the upward pressure or ascent of any gas, so as to permit it's passage, while nothing can possibly pass downward; for, in fact, the stronger is the pressure above, the closer becomes the valve. The gas, therefore, in the operation above described, passing by this curiously constructed valve, rises

through the liquid to the upper part of the middle piece of the machine; forcing, at the same time, a quantity of fluid into the upper piece, through it's lower funnel formed aperture, the mouth of which is inserted in the middle piece. Immediately on so much of the fluid's being forced from the middle piece as to bring it's surface down to the level of the lower aperture of the upper piece, a portion of gas escapes into the upper piece; the fluid rises a little in the middle piece; and, the conical stopper with which the upper piece is closed yielding, permits a portion of gas to escape as soon as it's pressure in the upper piece becomes considerable. When the liquid is thus sufficiently impregnated, or rather saturated, with the fixed air or gas, it is drawn off by the glass cock near the bottom of the middle piece. The curious valve in Dr. Nooth's machine, has already been ingeniously applied to the apparatus of some eminent distillers with very considerable success.

The Reverend Mr. Cartwright's Account of the Wonderful Efficacy of Yeast in the Cure of Putrid Diseases.

THE following account of the Reverend Mr. Cartwright's first discovery, and subsequent experience, of the good effects of administering yeast, in putrid sore throats, fevers, &c. cannot be too generally made known—"Several years ago," says this gentleman, for we shall transcribe verbatim his own highly interesting narrative, "I went to reside at Brampton, a very populous village near Chesterfield. I had not been there many months, before a putrid fever broke out among us; and, finding by far the greater number of my new parishioners much too poor to afford

themselves medical assistance, I undertook, by the help of such books on the subject of medicine as were in my possession, to prescribe for them. I early attended a boy about fourteen years of age, who was attacked by this fever; he had not been ill many days, before the symptoms were unequivocally putrid. I then administered bark, wine, and such other remedies as my books directed. My exertions, however, were of no avail: his disorder grew, every day, more untractable and malignant; so that I was in hourly expectation of his dissolution. Being under the absolute necessity of taking a journey; before I set off, I went to see him, as I thought, for the last time: and I prepared his parents for the event of his death, which I considered as inevitable; reconciling them, in the best manner I was able, to a loss which I knew they would feel severely. While I was in conversation on this distressing subject with his mother, I observed, in a corner of the room, a small tub of wort working. The sight brought to my recollection an experiment I had somewhere met with, of a piece of putrid meat being made sweet by suspending it over a tub of wort in the act of fermentation. The idea instantly flashed into my mind, that the yeast might correct the putrid nature of this disease; and, I instantly gave him two large spoonfuls: telling the mother, if she found her son better, to repeat this dose every three hours. I then set out on my journey. On my return, after a few days, I anxiously enquired about the boy; and was informed, he had recovered. I could not repress my curiosity. Though I was greatly fatigued with my journey, and night was come on, I went directly to where he lived; which was three miles off, in a wild part of the

moors. The boy himself opened the door; looked surprisingly well; and told me, that he felt better from the instant he took the yeast. After I left Brampton, I lived in Leicestershire: and, my parishioners being there few and opulent, I dropped entirely my medical character, and would not even prescribe for any of my own family. One of my domestics falling ill, accordingly, the apothecary was sent for. The servant's complaint was a violent fever; which, in it's progress, became putrid. Having great reliance, and deservedly, on the apothecary's penetration and judgment, the man was left solely to his management. His disorder, however, kept daily gaining ground; till, at length, the apothecary considered him in very great danger. At last, finding every effort to be of service to him baffled, he told me, he considered it as a lost case; for, in his opinion, the man could not survive four and twenty hours. On the apothecary thus giving him up, I determined to try the effects of yeast, and I gave him two large spoonfuls. In fifteen minutes from taking it, his pulse, though still feeble, began to get composed and full; and, in thirty-two minutes from taking the yeast, he was able to get up from his bed, and walk in his room. At the expiration of the second hour, I gave him a bason of sago, with a good deal of lemon, wine, and ginger, in it, and he eat it with appetite. In another hour, I repeated the yeast; an hour afterward, I gave him the bark; and, the next hour, he had food. He had, next, another dose of yeast; and then went to bed, being nine o'clock. I went to him, next morning, at six o'clock; when he told me he had had a good night, and was recovered. I, however, repeated his medicine, and he was able to go about his business as usual.

A year after this, as I was riding past a detached farm house at the outskirts of the village, I observed the farmer's daughter standing at the door apparently in great affliction. On enquiring into the cause of her distress, she told me her father was dying. I dismounted, and went into the house to see him. I found him in the last stage of a putrid fever: his tongue was black; his pulse was scarcely perceptible; and he lay stretched out, like a corpse, in a state of drowsy insensibility. I immediately procured some yeast; which I diluted with water, and poured down his throat. I then left him, with little hope of his recovery. I returned to him in about two hours; and found him sensible, and able to converse. I then gave him a dose of bark. He afterward took, at a proper interval, some refreshment. I continued with him till he repeated the yeast; and then left him, with directions how to proceed. I called on him the next morning, at nine o'clock; and found him apparently well, walking in his garden. He was an old man, upward of seventy. I have, since, administered the yeast to above fifty persons labouring under putrid fevers; and, what is singular, I have not lost one patient." Dr. Thornton, whose opportunities have been great, as superintending physician of the General Dispensary, including the poor of nine parishes in London, has made frequent trials of yeast. In St. Giles's, particularly, among the numerous poor of that crowded district, he administers, in putrid diseases, after cleansing the first passages, nothing else but two table-spoonfuls of yeast, in some porter, every two hours; and, in about fifty successive cases, not a single patient died under this treatment. The following cases are selected, from this

physician's successful practice, as peculiarly interesting. As Dr. Thornton was accidentally passing the shop of Mr. Burford, in Tottenham Court Road, he heard the shrieks of a mother, agonized at seeing her child apparently expire. These alarming screams renewed the struggles of the child; and the nurse was, at this moment, threatening to take away the child, that it might die in peace. The doctor immediately got down some tartar emetic, which quickly acted on the stomach; and, that operation ended, gave a dose of rhubarb, to clear also the intestines. He then ordered the child yeast and water every two hours, with wine and bark; and, in three days, the dying child was up and well. The infection had spread to two other persons in the same house. With this, and another child, the putrid fever was attended by swelled glands; which had suppurated, and threatened mortification: with a robust servant girl, it took the form of a putrid sore throat. This girl, also, had an emetic, and afterward rhubarb, followed by yeast and water every two hours. The first effect of the yeast, was that of rendering the pulse fuller, and diminishing it fifteen beats a minute; the blackness of her tongue soon began to assume a clean and red appearance; and, without either bark or wine, she was speedily restored to health. In Husband Street, a very confined situation near Berwick Street, a malignant fever prevailed; which, within a fortnight, had swept away six persons, from three houses only, when Dr. Thornton was called in, to the assistance of a mother, who lay in the same bed with her two children. She was delirious; and violently rejected both food and medicine, with which she was, consequently, obliged to be drenched. After an emetic and ca-

thartic had been got down each, herself and children were all put on the same plan: that is, each was made to swallow, every three hours, two-thirds of a glass of fresh porter, with two table-spoonfuls of yeast, and the juice of half a lemon. The food given at intervals, was the white of eggs, beat up with some sugar and water; the doctor judging that, as the white of eggs, even under the heat of a hen's body during incubation, does not corrupt, but actually serves as milk to the embryo in the shell, this was of all things least liable to putrify. Strawberries, being in season, were also ordered; and, with this management alone, she and her little family all rapidly recovered. More testimonies might easily be added, and from several other respectable practitioners; but farther proofs seem unnecessary, to establish the prodigious efficacy of yeast, in one of the most fatal class of maladies with which human nature is peculiarly subject to be afflicted. Where, indeed, is the family, which has not suffered by the dreadful ravages of some putrid disease; which, under Providence, a knowledge of this simple but potent remedy, and for which we are indebted to the Reverend Mr. Cartwright, might happily have prevented!

Genuine Mushroom Ketchup.

THERE are several modes of making ketchup: sometimes, vulgarly, called catchup; and sometimes, affectedly, catsup. It is, strictly, the juice of mushrooms: but these names are also applied to the liquor of walnuts; and, indeed, even to that of cockles, when the saline liquid of these small shell fish is prepared and preserved for sauce. All sauces, in fact, of which mushrooms are the basis, may be said to form a sort of

more or less compound, or simple and genuine, ketchup; and as, in this last, is chiefly to be found the true mushroom flavour, we shall here describe the best method of preparing and preserving it for use—Get the largest broad flapped and red gilled fresh mushrooms, gathered before the sun has discoloured them; and, after wiping them with a clean woollen cloth, break them to pieces in a large earthen pan. To every three handfuls of the mushrooms thus broken, throw in a handful of common salt; and, the whole being done, stir them well together two or three times a day, till the salt be all dissolved, and the mushrooms appear in nearly a state of liquefaction. Then, having bruised the few remaining bits, set the whole over a gentle fire, till the entire virtue be extracted; and, straining the hot liquid through a fine hair sieve, boil it gently with a little allspice, whole black pepper, ginger, horse-radish, and an onion or a few shallots, with two or three laurel leaves. Some use garlic, all the different spices, mustard seed, &c. but, if not wanted for long keeping, those who most relish the flavour of the mushrooms will like it best with few ingredients, or even without any thing but the salt. After it has simmered some little time, and been well scummed, strain it into bottles; and, on it's getting quite cold, close them with cork and bladder. If again boiled, at the end of three months, with a little fresh spice and a stick of sliced horse-radish, it will keep very well for at least a year; which it seldom does, perfectly good, unless it be a second time so boiled.

Ancient British Liquor, called Bragget.

THIS once famous old British liquor is still made by a few respectable families,

chiefly in Wales; from one of which we have been favoured with an admirable method of preparing it. The original Welsh name is bragod; from which has been formed that of bragget, or braggot, for it is found both ways in the few old dictionaries and other books where it occurs, and simply defined as a drink consisting of honey and spices. Were this correct, it could only be considered as the Welsh appellation of mead or metheglin; but, according to our information, bragget implies a combination of malt liquor with honey and spices, the best method of preparing which is as follows—Take after the rate of a gallon of water to a pound of honey, and stir it till the honey be melted. Then, adding half a handful each of rosemary tops, bay leaves, sweet briar, angelica, balm, thyme, or other sweet herbs, with half an ounce of sliced ginger, and a little nutmeg, mace, cinnamon, and a few cloves, boil them gently together for nearly half an hour; scumming it well, till it looks tolerably clear. In the mean time, having prepared three gallons of the first runnings of strong ale, or sweet wort, mix the two liquids quite hot, with all the herbs and spices; and, stirring them together for some time over a fire, but without suffering them to boil, strain off the liquor, and set it to cool. When it becomes only the warmth of new milk, ferment it with good ale yeast; and, after it has properly worked, tun it up, and hang a bag of bruised spices in the barrel, where it is to remain all the time of drawing. It is generally drank from the cask; but may be bottled, like other liquors, any time after it has entirely ceased to hiss in the barrel. A weaker sort of bragget is sometimes prepared with the third runnings of the ale, a smaller proportion.

of honey, and the strained spices, &c. with a few fresh herbs; the second runnings, in that case, being made the family ale, These arrangements, however, and other obvious deviations, are made according to the taste or inclination of the respective parties.

Frosted Codlins and Cream.

Boil gently some fine large codlins in spring water, with a very little roche alum; and, when they become somewhat more than half done, peel off their outside skin, rub them over with oiled butter, and sift fine loaf sugar plentifully over them. Place them on a tin plate; let it stand in a slow oven till the sugar on the codlins has a frost-like sparkling appearance; and serve them up when cold, surrounded with finely perfumed tart cream. If a dozen or more codlins thus prepared are put into a trifle glass, having a flower or other pleasing ornament stuck on the top of each codlin, they form a very elegant as well as excellent dish for the most fashionable tables.

Codlins and Greengages, finely Greened and preserved for Tarts, &c.

Cover the bottom of a stewpan with a layer of the finest green codlins or greengages, and spread over them a double layer of the greenest and freshest vine leaves; then proceed with other alternate layers of fruit and vine leaves, till the stewpan be full, or all the fruit intended to be greened compleatly covered with vine leaves. Fill in cold spring water, closely cover up the stewpan, and set it over a slow fire. When the codlins or greengages become a little tender, strip off their skins; and, both them and the liquor being quite cooled, return the fruit into it, with fresh vine leaves and a

little roche alum, and let them remain over a slow fire till they get perfectly greened. Having, in the mean time, prepared a thin common syrup, drain the fruit dry, put it into the syrup, and let it remain there till next day. Pour off, boil up, and again add the syrup, daily, at least three times; then, putting the fruit up in glasses, with the syrup, when quite cold, place over brandy papers, and cover each glass closely with bladder and paper tied round the top.

Easy Method of making Excellent Red or Black Cherry Wine.

BRUISE twenty-four pounds of the finest ripe cherries, either red or black, first taking away the stalks with any rotten or unripe fruit; and, after pressing out the juice, and even breaking the stones and crushing the kernels, let the whole ferment together for twelve hours. Then run the liquid through a large flannel jelly bag, into a vessel placed beneath, containing a pound of fine powdered loaf sugar; forcing also, with a ladle or the hands, as much as possible of the juice from the entire mass of mashed fruit and kernels. When the sugar is thoroughly dissolved, put the liquor up in bottles, filling each above half up the neck, or within nearly an inch of the cork. This quantity of good cherries will generally make six quart bottles of a most pleasant and salubrious wine, without dregs; of a fine deep red colour, more or less bright, according to the sort of cherries used; and will keep well considerably longer than a year, if deposited in a cool cellar. Those who are fond of experiments, may flavour with ripe gooseberry juice or a few raspberries, or sharpen with the juice of currants, &c. But the cherries alone, particularly if the stones are broken so as

to obtain flavour from the kernels, will produce a wine highly agreeable to almost every palate. This wine will be fit to drink in two or three months. The small proportion of sugar requisite, renders this one of the cheapest, as well as one of the best, of all our British wines. It may, indeed, with little or no injury to the colour, be made with good moist sugar; and, if even barreled, instead of bottled, will draw clear and well to the last. When the juice is first pressed out, in making cherry wine, the mass should be wrung as dry as possible in a napkin, before the stones are attempted to be broken, and the kernels bruised; which, however, being afterward done, either in a press between boards, or with a mallet, &c. the whole is to be returned into the juice; that it may ferment together. This rule is to be observed, in making all other wines from stoned fruits, where the flavour of the kernels, either in the whole or part, is any way desirable.

Wonderful Effects of Potatoe Liquid, in Cleansing Silk, Woollen, and Cotton, Furniture or Apparel, &c. without Injury to the Texture or Colour.

FOR the communication of this valuable discovery to the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, February 4, 1805, Mrs. Morris obtained a premium of fifteen guineas from that truly honourable institution; in whose Transactions of that year it is thus regularly described—Take raw potatoes, in the state they are taken out of the earth. Wash them well: then rub them on a grater, over a vessel of clean water, to a fine pulp; pass the liquid matter, through a coarse sieve, into another tub of clear water; let the mixture stand,

till the fine white particles of the potatoes are precipitated; then pour the mucilaginous liquor from the fecula, and preserve this liquor for use. The article to be cleaned should be laid, on a linen cloth, on a table: and, having provided a clean sponge, dip the sponge in the potatoe liquor, and apply the sponge thus wet on the article to be cleaned; and rub it well on with repeated portions of the potatoe liquor, till the dirt is perfectly separated. Then wash the article in clean water several times, to remove the loose dirt. It may, afterward, be smoothed or dried. Two middle sized potatoes will be sufficient for a pint of water. The white fecula, which separates in making the mucilaginous liquor, will answer the purpose of tapioca; it will make a useful and nourishing food with soup or milk, or serve to make starch and hair powder. The coarse pulp, which does not pass the sieve, is of great use in cleaning worsted curtains, tapestry, carpets, or other coarse goods. The mucilaginous liquor of the potatoes will clean all sorts of silk, cotton, or woollen goods, without damaging the texture of the article or spoiling the colour. It is also useful in cleaning oil paintings, or furniture that is soiled. Dirty painted wainscots, may be cleaned by wetting a sponge in the liquor, then dipping it in a little fine clean sand, and afterward rubbing the wainscot therewith. Various experiments were made by Mrs. Morris, in the presence of a committee, at the society's house; and the whole process, on fine and coarse goods of different fabrics, was performed to their entire satisfaction. This simple but very valuable discovery may certainly be applied to many other useful purposes, as well as those which are here particularly enumerated.

New Method of Clearing Feathers from their Animal Oil.

THE process for effecting this useful purpose, is thus described in the Transactions of the Adelphi Society, who rewarded Mrs. Richardson with a premium of twenty guineas for making the discovery—Take, for every gallon of clear water, a pound of quick lime. Mix them well together; and, when the undissolved lime is precipitated in fine powder, pour off the clear lime-water for use, at the time it is wanted. Put the feathers to be cleaned in another tub, and add to them a sufficient quantity of the clear lime water to cover the feathers about three inches when well immersed and stirred therein. The feathers, when thoroughly moistened, will sink down; and should remain in the lime water three or four days: after which, the foul liquor should be separated from the feathers, by laying them on a sieve. The feathers should be afterward well washed in clean water, and dried on nets, the meshes being about the same fineness as those of cabbage nets. The feathers must, from time to time, be shaken on the nets; and, as they dry, they will fall through the meshes, and are to be collected for use. The admission of air will be serviceable in the drying, and the whole process may be completed in about three weeks. The feathers, after being thus prepared, will want nothing more than beating for use, either as beds, bolsters, pillows, or cushions. So effectual is this method, and so preferable to the old and common way of stoving or baking, that an eminent dealer having sent to the society some bags of foreign feathers, which retained their unpleasant smell after having been stoved the usual period of three days, Mrs. Richard-

son rendered them perfectly sweet and clean. This is a very important discovery; more particularly as the feathers, by not being hardened with heat, certainly require less beating.

Excellent Carraway Comfit Whigs, Buns, or Cakes.

RUB half a pound of new butter, fresh from the churn, in two quarts of fine dried and sifted flour; then, adding a quarter of a pound of carraway comfits, beat up two yolks of eggs, three table-spoonfuls of ale yeast, with a little salt; and put them also to the flour; adding a pint or more of new milk, and mixing the whole together as if intended for a single large cake. The paste must be equally well worked, and beat till it leaves the hand; when it should be set before the fire, to rise, for about half an hour. In the mean time, having ready a quarter of a pound of powdered and sifted loaf sugar, roll pieces of the paste well among it, make them up in the shape of either whigs or buns, place them on tins, dust a little sugar over them, and set them in the oven. They may be eaten hot or cold; and are esteemed very good, when toasted, for tea. The whigs or buns are sometimes made with plain carraway seeds, instead of comfits: and, sometimes, the paste thus formed is made into a single seed cake; for which it is equally well adapted, whether with comfits or plain carraway seeds.

Beef Bouillie, or Fresh Beef Boiled.

THIS simple but most useful article seems little understood in England, even by our best cooks. Because the name has originated in France, though the manner is adopted all over the continent, a singular notion has here generally prevailed, that

beef bouillie, literally meaning boiled beef, is in fact beef never boiled at all; but merely stewed down till it parts with it's entire juices, and eaten when thus rendered destitute of nourishment, accompanied by the soup, which contains all the goodness of the meat. This is an important error, which it well becomes us carefully to eradicate. By a strange infatuation, we are led, in this country, amid all our boasted attachment to the flesh of the ox, into a ridiculous idea that, because roasted fresh beef, and boiled salt beef, are both excellent food, salt beef roasted being bad, fresh beef boiled must necessarily be bad also. Owing entirely to this fatal absurdity, do our poor, in particular, sustain an incalculable loss of the most nourishing, salubrious, and least expensive, flesh food. We are, ourselves, no advocates for stewing meat to rags; or substituting solid meat, for mere slops and soups: but, undoubtedly, if we can obtain good soup for human food, without depriving meat of it's nutritious succulence, by the simple operation of boiling it while fresh, we are doing what common sense would alone have long since dictated to all, had we not been in this, as in too many other instances, under the wretched and pernicious influence of national prejudice. Were the small bits of fresh beef which the poor can alone purchase, instead of being burnt to a coal on a gridiron, or dried up in an oven, dressed after the same manner as the beef bouillie of France, Italy, Germany, Sweden, Denmark, Russia, &c. they would afford far more than double the nourishment which is now commonly obtained from them. Beef bouillie, we shall take the liberty to define, not salt boiled beef, but fresh beef boiled. This, in England at least,

is a very necessary distinction, and we are desirous forcibly to impress it on our country; where we do not wish ever to see meat banished for even the richest soups, good and salutary as they undoubtedly are when followed by a moderate portion of solid flesh. The plain method of boiling fresh beef, called beef bouillie, is simply this—Boil slowly the thick end of a brisket; or any other piece or pieces of good fresh beef, tying it round with packthread, or the pieces closely together, for the purpose of not only securely keeping in the gravy, but occasioning the meat to cut up firmly, should any of it remain to be eaten cold. It is to be well covered with water, have a moderate quantity of salt thrown in when it begins to boil, be well seasoned, and have fresh boiling water added as the former boils away. A faggot of sweet herbs may be at any time put in; but the carrots, turnips, onions, celery, or any other vegetables made choice of, should not be added till within the last hour of the time the whole is wanted to be served up, when it is to be also finally seasoned with salt and pepper, &c. The time, of course, must be proportioned to the magnitude of the meat; which, however, must continue slowly boiling till it becomes quite tender: this, for a piece of about six pounds, will not be less than three hours. When done, it may be served up in the middle of the soup and vegetables; or the soup in a separate tureen, and the meat in a dish surrounded with vegetables and strewed over with sprigs of raw parsley. This beef, which is excellent hot, is at least equally good cold; and, in general, preferred even to cold salt beef by almost all palates. It wants only a fair trial, in England; where the necessity of salted provisions for

sea service, is considered by foreigners as having in some degree vitiated the public taste with regard to boiled beef.

Cold Beef Bouillie, à la Maître d'Hotel.

THOUGH beef bouillie may be eaten cold, either with pickles, sallad, onions, horse-radish, boiled vegetables, &c. or with vinegar and mustard only; in short, exactly like other cold boiled beef: a very favourite way of eating it, on many parts of the continent, is by preparing it what the French call à la maître d'hotel; or, after the manner of the master of the hotel, inn, or other house of public entertainment, for his own general table. The following is the mode in which it is thus served up—The beef being perfectly cold, and it will be by no means worse for having been dressed a day or two before, provided the flavour has not been lowered with making too large a quantity of soup, cut it on a trencher, in slices of nearly half an inch thick, and about three fingers in breadth, with fat in proportion to the lean, and lay on a dish as much as may be requisite for the occasion: then mix well together, in a bason, chopped onion or shallots, pepper, salt, mustard, egg, oil, vinegar, &c. exactly as for a sallad; pour this mixture over the beef bouillie; and serve it up, garnished with water cresses or scraped horse-radish.

Best Method of making Hare Soup.

THIS very fashionable soup, though prepared in a variety of ways, is best made in the following manner—Cut up the hare, but do not wash it: and, in particular, take care to preserve all the blood; which must be put, with the pieces of hare, into a stewpan containing three quarts of water, an onion or two stuck with cloves, a good

faggot of sweet herbs, a turnip or two entire with one cut in dices, and a few slices of lean ham. Stew it gently, for a time proportioned to the age of the hare, as the flesh must be rendered quite tender. If required to be very high, season with a little Cayenne or long pepper, and add a couple of table-spoonfuls of the finest mushroom ketchup, just before serving it up. Hare soups are extremely common in France and Germany, at all genteel tables, owing to the prodigious plenty of this as well as other game. In Germany, more particularly, where hares are usually considerably larger than in England, as well as far more abundant, they are not roasted entire: the heads and ears having, in the eyes of the Germans, a most disgusting and ghastly appearance, they constantly take off the head and shoulders of the hare, before spitting it; and, finding no sort of difficulty in obtaining two or three hares at any time, they prepare, with the head and shoulders alone, most excellent rich and savoury hare soups. This excessive plenty, however, must never be expected in England, under the existing state of our game laws.

New and powerful Cement for curing Damp Walls, uniting Broken Portland Stone or Marble, &c.

FOR this valuable discovery, the inventor, Mr. Charles Wilson, received a premium of ten guineas from the Adelphi Society for the Encouragement of Arts, &c. in the year 1805. This cement or composition is described as having been found of great utility in curing damp walls, in flooring damp kitchens, and various other purposes where the prevention of wet was necessary. When put in water, it suffers

not either the smallest increase or diminution of it's weight; and possesses the peculiar advantage of joining broken Portland stone, or marble, so as to render them as durable as they were prior to the fracture. The receipt for making this powerful and useful cement is as follows—Boil two quarts of tar with two ounces of kitchen grease, for a quarter of an hour, in an iron pot. Add some of this tar to a mixture of slacked lime, and powdered glass, which have passed through a hair sieve, and been dried compleatly over the fire in an iron pot; in the proportion of two parts of lime, and one of glass, till the mixture becomes of the consistence of thin plaster. The cement must be used immediately after being mixed; and, therefore, it is proper not to mix more of it at a time than will coat a single square foot of wall: for it quickly becomes too hard for use, and continues to increase it's hardness for three weeks. Great care must also be taken, to prevent any moisture from mixing with the cement. For a wall which is merely damp, it will be sufficient to lay on one coating of the cement, about the eighth of an inch thick; but, should the wall be more than damp, or actually wet, it will be necessary to coat it a second time. Plaster made of lime, hair, and plaster of Paris, may be afterward laid on the cement.

Mr. Sebastian Grandi's Restoration or Discovery of the old Venetian Art of Preparing Grounds for Painting on Pannels, Copper, or Canvas, &c.

THIS ingenious gentleman having long had the honour of being employed by the most eminent professors of the fine arts in Italy and England, and assisted and improved the processes of preparing canvases

and pannels, seems to have discovered, as far as experience can prove, the manner of preparing either canvas, copper, or pannel, in the old Venetian stile: an art, which has been long lost; and to which, it is well known that Titian, Paul Veronese, Bassani, and other Venetian masters, owed much of the peculiar harmony, brightness, and durability, of their beautiful productions. Mr. Grandi having communicated, for the public benefit, his entire process of thus preparing pannels, canvas, &c. for artists; and also made other valuable communications with regard to the preparation of oils, colours, crayons, &c. for painting and drawing, was rewarded by the Honourable Society in the Adelphi, for the Encouragement of Arts, &c. with their elegant and honorary silver medal as well as a pecuniary premium of twenty guineas. These, therefore, in perfect concert with the design of that liberal and truly patriotic institution, we shall contribute all in our power to make more generally known. Mr. Grandi's method of preparing pannels and canvases for painters is thus described—Break, grossly, the bones of sheep's trotters, and boil them in water till they are cleared from their grease; then, putting them into a crucible, calcine them, and afterward grind them to powder. Dry some wheaten flour in a pan, over a slow fire; then make it into a thin paste, adding an equal quantity of the pulverized bone ashes, and grind the whole mass well together. This mixture forms the ground for the pannel. When the pannel has been well pumiced, some of the mixture or ground is to be well rubbed on with a pumice stone, that it may be incorporated with the pannel: another coat of the composition is next applied, with a brush, on

the pannel, where it is suffered to dry, the surface being afterward rubbed over with sand paper. A thin coat of the composition is then applied with a brush; and, if a coloured ground be required, a coat or two more must be added, so as to compleat the absorbent ground. When a pannel thus prepared is wanted to be painted on, it must be rubbed over with a coat of raw linseed or poppy oil, as drying oil would destroy the absorbent quality of the ground; and the painter's colours should also be mixed up with the purified oil for painting hereafter mentioned. Canvas grounds are prepared by giving them a thin coat of the composition, and afterward drying and pumicing them: then giving them a second coat; and, lastly, a coat of colouring matter along with the composition. The grounds thus prepared do not crack: they may be painted in a very short time after being laid; and, from their absorbent quality, allow the business to be proceeded in with greater facility, and better effect, than with those prepared in the usual mode. These valuable qualities have been sufficiently ascertained, and are liberally avowed, by Sir William Beechey, and other Royal Academicians, whose names are added to Mr. Grandi's last communication.

Method of Purifying the Oil for mixing up Colours.

MAKE some of the bone ashes into paste with a little water, so as to form a mass or ball. Put this ball into the fire, and make it red hot; then immerse it, for an hour, in a quantity of raw linseed oil sufficient to cover it. When cold, pour the oil into bottles; add to it a little of the bone ashes; let it stand to settle; and, in a single day, it will be clear, and fit for use.

Preparation of White, Brown, Yellow, Red, Grey, and Blue Black Colours, which never Change, and may be used either in Oil or Water.

WHITE is made by calcining the bones of sheep's trotters in a clear open fire, till they become a perfect white, which will never change—BROWN, is made from bones in a similar manner, only calcining them in a crucible instead of an open fire—YELLOW, or masticot, by burning a piece of soft brick of a yellowish colour in the fire; grinding a quarter of a pound of flake white with every pound of brick: calcining them, as well as grinding them, together; and, afterward, washing the mixture to separate the sand, and letting the finer part gradually dry for use—RED, equal in beauty to Indian red, by calcining some of the pyrites usually found in coal pits—GREY, by calcining together blue slate and bone ashes powdered, grinding them together, washing the mixture, and gradually drying it—BLUE BLACK, by burning vine stalks within a close crucible and in a slow fire, till they become a perfect charcoal, which must be well ground for use.

Superior Crayons, of Permanent Colours, to be applied either in Water or Oil.

THESE crayons, produced also by Mr. Grandi, are of a quality superior to any heretofore in use; they are fixed, so as to prevent their rubbing off the paper when used, and may be applied in water or oil. This process of preparing the crayons is thus described—They are made of bone ash powder mixed with spermaceti, adding the colouring matters. The proper proportion is, three ounces of spermaceti to a pound of the powder: the spermaceti to be

first dissolved in a pint of boiling water; then the white bone ashes added; and the whole to be well ground together, with as much of the respective colouring matter as may be necessary for the shade of colour wanted. They are then to be rolled up in the proper form, and gradually dried on a board.

Preparation of White and Coloured Chalks.

IF white chalk be required to work soft, add a quarter of a pound of whitening to a pound of the bone ash powder; otherwise, the bone ashes will answer alone. Coloured chalks are prepared by grinding the respective colouring matters with bone ashes. These several communications, relative to the preparation of grounds, oil, colours, crayons, and chalks, for painters, were most respectably certified to the Society in the Adelphi, by Sir William Beechey, and the following other Royal Academicians, &c. Benjamin West, John Opie, Martin Archer Shee, James Northcote, Thomas Lawrence, Joseph Farrington, Richard Cosway, P. J. De Louthembourg, Richard M. Paye, and Isaac Pocock, Esquires; who all confirm the good qualities of the panels prepared by Mr. Grandi, and generally recommend his colours as useful and permanent. The materials are certainly extremely cheap, as well as easy to be procured, and none of the processes for preparation are at all difficult.

Simple Decoction of Pearl Barley, commonly called Barley Water.

IN the Edinburgh Dispensatory of the year 1806, it is remarked that these decoctions, meaning the common and compound barley waters, being to be used freely as diluting drinks, in fevers and other acute

disorders, it is of consequence that they should be prepared so as to prove as elegant and agreeable as possible; and on this account it is, that they are inserted in the Pharmacopœia with the several circumstances contributing to their elegance set down, any one of which being omitted the beverage would be rendered less grateful. As such decoctions, it is added, are much oftener prepared by nurses and servants than by the apothecary, these receipts might with great advantage be substituted for the ridiculous and often dangerous specifics with which domestic cookery books abound; for, however trivial medicines of this class may appear to be, they are of greater importance in the cure of acute diseases than many more elaborate preparations. Both the London and Edinburgh Dispensatories agree in directing common barley water, or decoction of pearl barley, to be made thus—Take two ounces of pearl barley; and, washing off the mealy matter which adheres to the barley with a little cold water, extract the colouring matter, by boiling it with about half a pint of fresh water: throw this water also away; put the barley, thus purified, into five pints of boiling water; and, boiling it down to half the quantity, strain off the decoction for use.

Compound Decoction of Pearl Barley.

THIS excellent drink is directed to be made as follows—Take a quart of the simple decoction of pearl barley, two ounces of sliced figs, half an ounce of sliced and bruised liquorice root, two ounces of stoned raisins, and a pint of distilled water. Boil the whole together till the liquid be reduced to a quart, then strain it for use. It can scarcely be drank too plentifully.

Syrup of Damask Roses.

THE Edinburgh Dispensatory describes syrup of damask roses as an agreeable and mild purgative for children, in doses of from half to a whole table-spoonful. It likewise mentions, that this syrup proves gently laxative to adults; and, with that intention, may be of service to costive habits. The method of preparing it, according to the London practice, is as follows—Take seven ounces of the dried petals of the damask rose, six pounds of double refined sugar, and four pints of boiling distilled water. Macerate the roses in the water for twelve hours, and then strain. Evaporate the strained liquor to two pints and a half; and add the sugar, that it may be made a syrup. In the Edinburgh practice, it is prepared thus—Take one pound of the fresh petals of the damask rose, four pounds of boiling water, and three pounds of double refined sugar. Macerate the roses in the water for twelve hours; then, to the strained infusion, add the sugar, and boil them to a syrup in the usual manner, as directed for syrup of clove gilliflowers, &c.

Syrup of Red Roses.

THIS, in the Edinburgh Dispensatory, is properly distinguished from the syrup of damask roses; being considered as mildly astringent, instead of gently laxative. It seems, however, principally valued on account of its beautiful red colour. The manner of preparing it is almost the same as the London method of making the syrup of damask roses, called simply syrup of roses—Take seven ounces of the dried petals of red roses, six pounds of double refined sugar, and five pounds of boiling water. Macerate the roses in the water

for twelve hours; then boil a little, and strain the liquor: add to it the sugar, and boil again for a little, so as to form a syrup. There is, it must be confessed, a marked distinction, between the London and Edinburgh methods of preparing syrup of roses, much in favour of the latter's superior discrimination: particularly, as the damask rose, besides differing essentially in its medicinal effect, has its odour almost destroyed by drying; while the red rose leaves or petals, on the contrary, are well known to gain increased fragrance when carefully dried.

Rose Water.

IN the preparation of rose water, the Edinburgh Dispensatory judiciously selects the damask rose; calling it aqua rosæ centifoliæ, or water of the hundred-leaved or damask rose: which is commonly termed the queen of flowers, and has long been an ornament of our gardens, both for its elegance and fragrance. There are several varieties of the damask rose; known under the names of the Provence rose, the royal rose, the common Dutch hundred-leaved rose, the blush hundred-leaved roses, &c. The directions for distilling rose water, according to the London and Edinburgh Dispensatories, is as follows—From six pounds of the recent petals, with as much water as may be sufficient to prevent empyreuma, distil a gallon of rose water. Oil of roses, rose water, and syrup of roses, according to some chemists, may be made from the same quantity of damask roses. They yield, in distillation, a small portion of butyraceous oil, together with a water; both of which possess the odour and taste of the roses, and are greatly esteemed for the agreeable flavour which they impart

to culinary preparations, cordials, &c. and as well as strongly recommended by Hoffman for exciting the strength, invigorating the spirits, and mitigating pain, with very singular efficacy: while a decoction of the leaves or petals, even after they have been distilled, has a mildly purgative quality; and forms, on being mixed with sugar, an agreeable laxative syrup, which may be given with advantage to children.

Conserve of Roses.

By conserves, in general, are to be understood any compositions of recent vegetable substances beaten up with sugar into one uniform mass: a method introduced, and in some cases very advantageously, for preserving certain simples, undried, in an agreeable form, with the least possible alteration of their native virtues; which may, in this way, be kept uninjured for a considerable time. By carefully securing the mouth of the containing vessel, the alteration as well as dissipation of their active principles is generally prevented, and they are preserved by the sugar from the corruption to which juicy vegetables would otherwise be subjected. The sugar should be pounded by itself, and sifted, before mixing it with the vegetable mass, as it cannot otherwise be properly incorporated. Rose buds, and some other vegetables, where a considerable quantity of conserve is required, are prepared for mixing with sugar by a small wooden mill contrived for that purpose. To make conserve of roses—Pluck the unblown petals of red rose buds from their cups, cutting off the white heels; and, when thus prepared, beat them in a marble mortar, with a wooden pestle, first by themselves, and afterward with three times the weight of flowers in double refined pow-

dered and sifted sugar, till the whole be uniformly mixed, and keep it in pots closely covered with bladder and paper for use. This is the common method: but LaGrange says that, by infusing the red rose leaves in four times their weight of water, which is afterward to be expressed from them, they lose their bitterness, and are more easily reduced to a pulp; which he then mixes with a thick syrup, prepared by dissolving the sugar in the expressed liquor, and boiling it down to the consistence of an electuary. Conserves, in general, are chiefly considered as auxiliaries to medicines of greater efficacy, or mediums for uniting them together. They are peculiarly convenient for reducing into boluses, pills, or electuaries, some of the more ponderous powders, and other mineral preparations; which will not cohere with liquid or less consistent matters. Many of the fragrant flowers, formerly made into conserves, are of so tender and delicate a texture as almost entirely to lose their peculiar qualities on being beaten or bruised. Conserve of red rose buds is medicinally considered as astringent.

Honey of Roses.

THE manner of preparing honey of roses, according to the London method, is by macerating four ounces of the leaves or petals of dried red rose buds, in three pints of distilled boiling water, for six hours; then mixing five pounds of clarified honey with the strained liquor, and boiling the mixture to the thickness of a syrup. The Dublin Dispensatory, with the above proportions, directs the white heels to be cut off the petals; and, using the honey unclarified, orders the scum to be removed in boiling the syrup. On these variations, the

ingenious editor of the Edinburgh Dispensatory remarks, that "the Dublin College, in making this and other similar preparations, use unclarified honey, with the idea, probably, that it may be equally well clarified in the course of the preparation itself: this," it is added, "is no doubt true; but, as we do not know what effect the clarification may have on the active substances added to the honey, we think that the use of clarified honey, as directed by the London College, is preferable." Honey of roses is not unfrequently used as a mild, cooling, detergent; particularly, in gargles for ulcerations and inflammations of the mouth and tonsils. The rose buds, for making this honey, should be hastily dried, that they may the better preserve their astringency. Medicated honeys are of a proper consistence, when a small quantity being placed to cool on a plate, and divided with the edge of a spoon, the two portions do not immediately reunite.

Clarified Honey.

THE clarification of honey is effected by the following very simple process—Melt the honey in a water bath, and take off the scum as it rises. The honey is rendered so liquid by the heat of the boiling water, that the wax and other lighter impurities which it usually contains, gather on the surface in the form of a scum, which is easily removed; while sand, or any other heavier mixture, sinks to the bottom. Honey, being considered as peculiarly balsamic, was formerly much used in pharmacy; but chemical experiments having decided it's saccharine matter to be absolutely of the same nature as that of sugar, and the extraneous matter which it always contains making it disagree with the sto-

machs of many individuals, it is observed, in the Edinburgh Dispensatory, that the number of medicated honeys has been much diminished, and their place in some instances supplied by syrups.

Genuine East India Receipt for preparing the Celebrated Ottar of Roses.

OTTAR, otta, or atyr of roses, is an exquisite essential oil obtained from the oriental roses, and brought, sometimes, in small quantities, to this country, from Bengal in the East Indies; where this precious perfume is said to be sold, when genuine, at the price of twenty guineas and upward an ounce. The method of preparing it is thus described—Put into a still as many as possible of the finest, freshest, and most fragrant roses which can be procured, with a third part of their weight in filtered water. Mix the mass with the hand; kindle a gentle fire beneath; and, as soon as the liquid becomes hot, lute well all the interstices, and place cold water on the top of the refrigeratory. When the distilled water comes over, the heat must be gradually diminished, till a sufficient quantity of the first runnings be drawn off. Then add, of fresh water, a quantity equal in weight to that of the roses on their first entering the still; and repeat the same process as before, till a due portion of second runnings be also obtained. Pour the distilled water into shallow earthen or tin vessels, like milk set for cream, and let it stand exposed to the air till next morning; when the ottar, or essence, which will appear in a congelative state on the surface, is to be carefully skimmed off, and put up in a close stopper bottle. The remaining water should be employed in distilling fresh roses, to obtain more essence; and even the dregs are

to be preserved for use, as containing a perfume of nearly equal odour with the ottar or essence thus prepared according to the genuine East India receipt. By this mode may be obtained an excellent ottar, or essence, even from our own English roses; which, though by no means equal to the best imported from the East Indies, is little if at all inferior to what frequently passes for the genuine ottar of oriental roses, and even actually comes from thence: it being no uncommon practice in the East Indies, to adulterate this very valuable perfume, by distilling the raspings of sandal wood with the roses. This fraud, however, may be detected both by the smell, and the greater fluidity of the sandal oil; which suffers no congelation, like the delicate essence of roses, on being exposed to the open air. The genuine ottar of roses may, in fact, be considered as the most elegant and exalted perfume in vegetable nature; a single drop of it serving to impart all the fragrance of roses throughout the most spacious apartment, and even an entire dwelling, to the total suppression of every disagreeable odour.

Snow Cheese.

WHISK up, one way, till very thick, a quart of fine fresh cream, two ounces of blanched and beaten almonds, a table-spoonful of orange-flower water, and the juice of two large lemons. Skim off the beaten curd; put it into muslin; set the muslin in a sieve; and, after leaving it all night to drain, turn the cheese on a dish, and serve it up.

Cottage Potatoe Plum Pudding.

BOIL, peel, and mash, two pounds of potatoes; and beat them up well, into a

smooth batter, with a pint of milk, and a couple or three beaten eggs; adding two ounces each of moist sugar, and Denia or Malaga raisins. Bake it three quarters of an hour in a moderately heated oven. By merely leaving out the plums, it makes a good plain cottage pudding.

Northern Remedy for Deafness, &c.

IN the North of Europe, where the excessive cold winds so frequently affect the auditory nerves, and occasion loss of hearing, the following singular mode of treatment is very generally adopted, and commonly attended with the most immediate and compleat success—After well syringing the ears, so as to free them from the wax, fifteen drops of liquid laudanum are put into each; and, a cake composed of three parts rye flour and one part finely pounded juniper berries, mixed up with a sufficient quantity of vinegar, being made and baked, when the party is ready for bed, the hot cake is split in two, and applied over each ear, well covered with flannels. By this means, the head is kept in a continued and free perspiration for several hours; and, on the removal of the cake, the hearing is commonly found fully restored. To prevent, however, any ill effect from too sudden an exposure to the air, the ears, face, and head, are bathed with Riga balsam; but, where that is not at hand, Hungary or Lavender water, or any spirit with or without camphor, may be substituted, to prevent catching cold: a little cotton too, moistened with the spirit, may be advantageously put into each ear. If at any time, the first application should not answer, a second or even a third trial must be made; as it seldom or never fails finally to succeed, when duly persisted in. The

loss of hearing is supposed generally to arise from a sort of fixed rheumatism in the auditory organs of sensation; and pains in the jaws, ears, or sides of the face, proceeding in like manner from cold, are immediately relieved by the same application.

Cure for a Sprain.

PUT an ounce of camphor, sliced or grossly pounded, into a pint bottle; and, adding half a pint of rectified spirit of wine, nearly fill up the bottle with bullocks gall. Let it stand two or three days by the fire side, shaking it frequently, till all the camphor be compleatly dissolved, and keep it very closely stopped for use. The part affected is to be bathed plentifully every three or four hours, till relief be obtained. The respectable communicator of this remedy assures us, that it cured Mr. Slingsby, the celebrated dancer, of a most violent sprain which he got in dancing at the opera house. This embrocation may be hastily prepared, by at once mixing common spirit of wine and camphor with an equal quantity of ox gall.

Orange Sponge.

DISSOLVE two ounces of isinglass in about a pint of water, simmering it over the fire with the thin rind of a Seville orange or lemon; then, straining it while quite hot, add the juice of five or six China oranges, three or four Seville oranges, and a lemon, with powdered loaf sugar to palate. Whisk the whole together pretty fast, for at least an hour and a half, till it looks like sponge, and then set it in a mould: the shape of which it may take tolerably well in three or four hours; but will be still more perfectly formed, if suffered to remain till the following day.

Excellent Red and White Currant and Raspberry Wine

STRIP the stalks from three gallons of red and two gallons of white currants, putting the stalks in one vessel and the fruit in another. Add to the currants three quarts of red and two of white raspberries; after well bruising the whole of the fruit, to express the juice, let it ferment twenty-four hours. Having, in the mean time, poured a quantity of boiling water over the stalks of the currants, and left it while the juice was fermenting to impart a grateful flavour and astringency to the liquid, strain off after the rate of four gallons for every five gallons of the strained juice. Having ascertained, by exact measure, the just proportions and amount of the whole, but without mixing the two liquors together, for every gallon of wine to be made, put three pounds and a half of the best moist sugar to the stalk water; boil it up to a syrup; keep it well scummed; and, when cold, mix it with the juice which has fermented, and put it into a cask seasoned with brandy, leaving a small space to allow for any farther fermentation, and adding two pounds of loaf sugar with an ounce of isinglass. The loaf sugar and isinglass are to be melted over the fire, in a quart of the wine drawn from the cask; and, after getting cold, to be poured into the cask mixed with a pint of brandy. Let it be slackly bunged, till it ceases to hiss; and then, adding a pint of brandy for every three gallons of the wine, drive the bung tight, and paste a piece of brown paper over it. After standing twelve months, bottle it. It may, however, where required, be tapped in six or eight months, and bottled at discretion. This, if properly made, is a most

excellent British wine. If the white raspberries should be difficult to get, the red may do very well alone; though the mixture, slight as the difference may appear, is somewhat preferable.

Vanherman's Art of preparing Fish Oil, for his Cheap and Durable Paints, free from any unwholesome Scent, and adapted to stand all Weathers.

THE whole of the processes, with regard to Mr. Thomas Vanherman's cheap and durable paints with fish oil, as communicated to the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi, for which he was honoured with the silver medal of the society, and a premium of twenty guineas, will be found in this and the four following receipts. The vehicle made use of for these colours is fish oil; the preparation of which is so simple, by means of the vinegar about to be described; that gentlemen, who have large concerns to paint, on reading these processes may have this composition of any colour manufactured and laid on by their labourers: and will, he flatters himself, find them superior to all others, for cheapness and durability; equal to any in beauty, and not subject to blister or peel off by the sun. To refine a tun, or two hundred and fifty-two gallons, of cod, whale or seal oil, thirty-two gallons of vinegar are to be thus prepared—Put, to this quantity of good common vinegar, twelve pounds of litharge, and twelve pounds of white copperas in powder. Bung up the vessel, and shake and roll it well twice a day for a week, when it will be fit to put into a tun of whale, cod, or seal oil; but the southern whale oil is to be preferred, on account of it's good colour, and little or

no smell. After shaking and mixing all together, it may settle till the next day; then pour off the clear, which will be about seven-eighths of the whole. To this clear part, add twelve gallons of linseed oil, and two gallons of spirit of turpentine. Shake them well together: and, after the whole has settled two or three days, it will be fit to grind white lead, and all fine colours; and, when ground, cannot be distinguished from those ground in linseed oil, unless by the superiority of it's colours. If the oil be wanted only for coarse purposes, the linseed oil, and oil of turpentine, may be added at the same time that the prepared vinegar is put in; and, being well shaken up, will be fit for immediate use without standing to settle. The vinegar is to dissolve the litharge; and the copper accelerates the dissolution, and strengthens the drying quality. The residue, or bottom, when settled, by the addition of half it's quantity of fresh lime water, forms an excellent oil for mixing with all the coarse paints to preverse outside work. All colours ground in this prepared fish oil, and used for inside work, must be thinned with linseed oil and oil of turpentine.

Incorporated Oil.

THE prepared fish oil, when mixed with lime water, is called incorporated oil.

White Paint.

GRIND any quantity of white lead with a moderate proportion of the prepared fish oil; then thin it with linseed oil, and it will be found to surpass any common white paint hitherto made use of both for resisting all weathers and retaining it's whiteness.

Method of preparing matchless Cheap and Impenetrable Green Paints, Lead Colour, Stone Colour, Brown Red, Chocolate, Light Brown, Yellow, Black, &c. as well for Internal as External Works.

SUBDUED GREEN PAINT—Pour six gallons of fresh lime water into a large tub; throw in a hundred weight of whitening; stir it well round, let it settle for about an hour, and then stir it again: next mix well a hundred weight of finely sifted road dirt, thirty pounds of blue black, and twenty-four pounds of powdered yellow ochre; all which being tolerably blended, take it out of the tub, put it on a large board or platform, and mix and work it up with a labourer's shovel after the same manner as mortar. Having, in the mean time, ground twenty pounds of wet blue in three gallons of the residue mixed with lime water to some incorporated oil, for it will not grind or mix with any other oil, add it to the mass, and afterward begin to thin the whole with the incorporated oil, in the proportion of one quart to every eight pounds; then add linseed oil in the same proportion, when it will be ready to put into casks for use. These quantities produce three hundred and sixty-eight pounds of subdued green paint, with every requisite quality of beauty, durability, and cheapness. The expence of this composition is scarcely one penny a pound, till it receives the addition of incorporated and linseed oils, when it does not exceed two pence half-penny. From experiments made, it appears that fine sand will not answer the purposes of road dirt in paints; but that the dry dirt, or dust, collected in highways much travelled on by horses and carriages, and afterward finely sifted, is

the article recommended as possessing the properties required. **LEAD COLOUR**—Mix together five gallons of lime water, a hundred weight of whitening, half a hundred of finely sifted road dirt, and two pounds of blue black: add a quarter of a hundred weight of white lead, first ground and blended with two gallons and a half of the prepared fish oil; then thin the whole with two gallons each of linseed oil and the incorporated oil; and, it will produce two hundred and fifty-six pounds of lead coloured paint fit for use, at less than two pence a pound. For garden doors, and other work liable to be in constant wear, or subject to any friction, a little spirit of turpentine may be added to the paint while laying on, which will have the desired effect. **BRIGHT GREEN PAINT**—Mix a hundred weight of yellow ochre in powder, a hundred and a half of road dust, a hundred weight of wet blue previously ground with incorporated oil, ten pounds of blue black, six gallons of lime water, four gallons of prepared fish oil, and seven and a half gallons each of incorporated oil and linseed oil. This makes five hundred and ninety-two pounds of an excellent bright green paint, at an expence stated not to exceed three pence farthing a pound ready to lay on, though the ingenious inventor challenges any colourman or painter to produce a green equal to it for eighteen pence. After painting, the colour left in the pot should be covered with water, to prevent it from skinning; and the brushes, as usual, be cleaned with the painting knife, and kept under water. A brighter green colour may be formed by omitting the blue black; a lighter green, by adding ten pounds of ground white lead; and a variety of other shades, by varying the proportions

of blue and yellow. **STONE COLOUR**—Mix four gallons of lime water, a hundred weight of whitening, a quarter of a hundred weight of ground white lead, half a hundred weight of road dust, two gallons of prepared fish oil, and three and a half gallons each of the incorporated oil and linseed oil. This will produce two hundred and ninety-three pounds of stone colour paint fit for use. **BROWN RED PAINT**—Mix eight gallons of lime water, a hundred weight of Spanish brown in powder, two hundred weight of road dust, and four gallons each of prepared fish oil, incorporated oil, and linseed oil. This will produce five hundred and one pounds of a most excellent brown red paint, at scarcely one penny a pound. **CHOCOLATE COLOUR PAINT** is obtained by adding blue black in powder, or lamp black, till the colour is to the mixer's mind; and a **LIGHT BROWN**, by adding, in like manner, ground white lead, by which is always to be understood white lead ground in oil. **YELLOW PAINT** is prepared with yellow ochre in powder, in the same proportion as the Spanish brown; **BLACK PAINT**, in the same proportion, with blue black or lamp black. The expence of the above paints, as estimated in the year 1804, only serves as a guide to their excessive cheapness, compared with most other preparations for the same purposes, without affording any permanent and precise standard of prices.

Bleached Linseed Oil.

THE process of bleaching or whitening linseed oil is thus described by Mr. Vanherman—Take any quantity of linseed oil; and, to every gallon, add two ounces of litharge. Shake it up every day, for fourteen days, then let it settle a day or two. Pour off the clear into shallow pans like

dripping pans, first putting half a pint of spirit of turpentine to each gallon; then place it in the sun; and, in three days, it will be as white as nut oil. This oil, even before it is bleached, and without the turpentine, is far superior to the best boiled oil, there being no waste nor any offensive smell.

Vanherman's Incomparable and Durable White Paint, for Inside Work only; which will Dry, and cease to Smell, within Six Hours.

ADD, to a gallon of spirit of turpentine, two pounds of frankincense. Let it simmer over a clear fire, till dissolved; then strain it, and bottle it for use. To a gallon of bleached linseed oil, add a quart of this mixture, shake them well together, and bottle this also. Let any quantity of white lead be ground very fine with spirit of turpentine; then add to it a sufficient portion of the last mixture, till it be found fit for laying on. If, in working, it should grow thick, it must be thinned with spirit of turpentine. This is what painters call a flat or dead white, to distinguish it from common white paint; being only suitable for the very best internal work, both on account of it's superior delicacy, and expence. With regard to the experienced utility of Mr. Vanherman's preparations in general, W. Hill, Esq. of West Lavant in Sussex, architect and surveyor to his Grace the Duke of Richmond, certified to the Society, that the fish oil composition made use of by Mr. Vanherman, in 1802 and 1803, at Earl's Court, Kensington, under his superintendence, was fully equal, if not superior, to any painting done in the usual way, with linseed oil, white lead, &c. "I have, also," adds this gentleman, writing to Mr. Vanherman, in February 1805, "the high-

est opinion of your coarse composition and fish oil, made use of on the out-buildings, fences, &c. of the above premises: the great body and hard surface it holds out, must be of the utmost preservation to all timbers, and fences, exposed to open air and all weathers. It must, likewise, be of the greatest service on plastered stucco, external walls, &c." When it is reflected that, besides the cheapness and durability of these paints, they are in general unattended by any ill scent while using, and quickly dry, there seems little necessity for our strongly recommending to universal attention what so powerfully plead for themselves.

French General Method of making Coulis, or Cullis.

THOSE stock sauces, or thick gravies, called coulis, or cullises, forming grand auxiliaries in most made dishes, it cannot be improper to give the best French method of preparing them. Coulis bourgeoise, which may be translated common city or universal cullis, is at Paris thus made—Put into a stewpan some small slices of bacon, or ham, with sufficient fillet of veal for the quantity of cullis required; adding, for every pound of meat, a gill of water, with onions, turnips, &c. at discretion. Set it, closely covered, over a gentle fire, that the meat may have time to yield it's gravy: then increase the heat, till the flesh almost adheres to the stewpan; and, shortly after, lower the fire, that it may again simmer slowly. Take out the meat and vegetables, and put plenty of flour and butter into a stewpan, moistened with a little hot broth; stirring it over the fire, till it has a fine brown colour: then, again putting in the meat, let it stew two hours longer over a very slow

fire, frequently taking off the scum; and, when done, strain it through a sieve, and keep it for use. Cullis should, when well made, be of a fine cinnamon colour, neither too thick nor too thin, and quite free from any of that ill scent which is so often occasioned by burning at the bottom. As any failure in making a good cullis proves fatal to the whole dish, it is necessary that the cook should prepare it with the utmost skill and caution. Every sort of cullis is, in France, made exactly after this manner; the name only being changed, according to the kind of meat used for the occasion: but, whatever cullis be made, veal must constantly form a part of the preparation.

Simple Mode of drawing all Sorts of Gravy, in France.

THE French mode of drawing all sorts of gravy is as follows—Put a little bacon at the bottom of a stewpan; and, over it, some slices of onion, with the beef, veal, or other meat, from which the gravy is intended to be drawn. Stew the whole over a slow fire, till it sticks to the bottom of the stewpan, but without burning: then add a little broth; and, after it has boiled half an hour, strain off the gravy, when it will be ready for use.

Excellent English Cullis.

PUT equal quantities of sliced veal and ham, with or without the whole or part of an old fowl, into a stewpan, laying slices of fat ham or good bacon at the bottom; with celery, turnips, onions or shallots, a faggot of sweet herbs, a little lemon peel, a few bay leaves and blades of mace, some mushrooms, and whole black pepper. Set it on a stove or moderate fire, with either stock, gravy, broth, or even water, suffi-

ent just to cover the whole; and let it draw down till it appears of a light brown colour, but be careful not to let it burn. When it begins to smell, add a sufficient quantity of stock again to cover it; and, as it boils, skim off all the fat. Then, preparing a passing of flour and butter, by melting in a stewpan about an ounce of butter for each pint of cullis, dredging flour sufficient to dry it up, and stirring it well with a wooden spoon, add the cullis, a little at a time, to bring it to a proper thickness; season it to palate with salt and Cayenne pepper; and, straining it through a sieve, put a spoon into it, stir it up to make it smooth, and keep it for use. It will, even in summer, remain perfectly good three or four days; in winter, more than a week. Some, on straining the cullis, put to it a little sauce liquid of colour; but this, if the cullis be well made, is not often necessary: indeed, where requisite, for particular dishes, it may at any time be added.

Sauce Liquid of Colour.

THIS article is thus easily prepared—In a saucepan quite free from grease, put a gill of water, with a quarter of pound of the best moist sugar; set it over a slow fire, and keep it stirred with a wooden spoon, as stirring with metal always injures the tin, till the sugar is burnt of a good colour: then, adding half a pint more water, let it boil up, take off the scum, strain the liquid, and keep it closely covered for use. Where a pleasing colour is required in sauces, this will often be found a very convenient article.

Béchamel, vulgarly called Benshamelle.

THE name of this very useful sauce has been sadly corrupted in our best kitchens.

Some English cooks, indeed, call it beshemell, which is not far wrong, but most of them corrupt it into benshamelle: the true French name is béchamel, and it denotes little more than being a stiff white sauce, somewhat in the nature of cream, but considerably thicker, and even approaching to a batter. In fact, if common veal stock be boiled, scummed, thickened with flour and water, or a piece of butter and flour; have more veal stock added, be boiled longer, strained, and have a sufficient quantity of cream to render it entirely white, and of the consistency of a light batter; then just simmered together, but not suffered to boil above a minute or two, which would injure the colour; this will constitute a genuine béchamel. As béchamel enters into the composition of most white made dishes, it is extensively useful, and indispensably necessary, wherever there is much practice in the culinary arts.

White Fricassee of Chickens.

CUT a chicken or two into neat pieces, take away the thigh bones, and put the flesh, in a stewpan of cold water, over the fire to blanch. On it's coming to a boil, take it off, throw the pieces into cold water; and, putting the trimmings of the chicken into a stewpan, with a little lean ham, a couple of blades of mace, an onion or two, or some shallots, stuck with a few cloves, a bunch of sweet herbs, and nearly a pint of water, let them boil for about an hour. Having, in the mean time, drained the pieces of chicken dry, place them in a stewpan; and, straining off the liquor, put it to them, with a little fresh butter, and let them stew gently, till tolerably well done. Some also add butter, mushrooms, egg balls, pieces of artichoke bottoms, &c. Then, reducing

the liquor, or stock, in which the chicken was stewed, and taking out the onion and spices, add to it some béchamel: or, not having any made, put a bit of butter into a stewpan; and, when melted, add a little flour and the stock from the chicken, with as much cream as will render it a good white. Simmer the whole together a short time; and, just before taking it up, put to it a squeeze or two of lemon, with a little sugar, and half a tea-spoonful of garlic vinegar. Some, instead of béchamel, add to the reduced stock a leason, or liaison, made with two or three eggs. It may be served up garnished with slices of lemon.

White Fricassee of Rabbits, with Onions.

CUT up a rabbit or two like the chickens, making three neat pieces of the back; and, in blanching them, on their coming to a boil, wash them in several waters, carefully take off all such skin as would give them a dirty appearance, and neatly trim every ragged part. Then, if intended to be served up without onion sauce, they may be dressed in all respects the same as the white fricassee of chickens: but, where they are to be accompanied by onion sauce, the following is far the best process—Having covered the bottom of a stewpan with slices of fat bacon or ham, place over them the pieces of blanched and trimmed rabbit, covered well with slices of lemon, in a pint and a half of veal stock or broth, and put a layer of fat bacon or ham on the top with paper over it. Let the whole stew very gently, on a stove or slow fire, for nearly three quarters of an hour. In the mean time, peel a dozen or more large onions, boil them up, pour off the liquor, put cold water to them, boil them up a second time, and instantly throw them into cold

water: next pull off the outsides, put the onions into fresh cold water, and stew them till quite tender; rub them through a tammy, put them into a stewpan, over the fire, with about half a pint of béchamel; or two ounces of butter, a table-spoonful of flour, half a pint of cream, and a little salt, continually stirring the whole till it boils. Then, taking up the rabbit, and placing the pieces on a cloth to dry up the fat, put them on a dish, with the sauce over them, and send it to table quite hot. The above excellent method of making onion sauce may be advantageously adopted on other occasions, where it is desirable to have it delicately prepared.

Fricassee of Rabbit, with Mushrooms.

DRESS the pieces of rabbit exactly in the same manner as for onion sauce; but, instead of the onion sauce, thus prepare a pottle of fresh mushrooms—Clean them with a knife, throw them into water, and put them in a stewpan with two ounces of fresh butter, and a little lemon juice and salt. Cover them closely over with paper, set them on a very slow fire, and let them stew gently for above an hour. Then, skimming the butter from the liquid, put it into another stewpan placed over the fire, stirring in a table-spoonful of flour for a few minutes; and add the liquor, both from the mushrooms and from the rabbits, with a little cream, and also some veal stock if necessary. Let it boil a few minutes, keeping it well stirred the whole time; then strain it, and put it to the mushrooms with a very little sugar, and pepper and salt to palate. Dispose the rabbit on a dish, pour the mushrooms over, and garnish with any fancy article. A fricassee of chickens with mushrooms may also be thus prepared.

Brown Fricassee of Chickens or Rabbits.

AFTER cutting the chickens or rabbits into pieces, in the same manner as for white fricassee, fry them in the purest lard till they are of a fine light brown colour: drain them dry with a cloth; and, putting them into a stewpan, with blanched truffles and morels, some good stock, gravy, or cullis, and a few button mushrooms, egg balls, &c. let them stew gently till sufficiently done, season to palate, and serve them up quite hot. If surrounded by fried oysters, they make a most excellent dish.

Fricassee of Lamb, Veal, &c.

THESE may be prepared, either white or brown, exactly in the same way as the rabbits and chickens; blanching or frying the veal or lamb cutlets, cut in neat pieces, without bone, and freed from any disagreeable appearance of skin, &c. so as to be perfectly delicate. When oysters are out of season, the brown fricassees may be served up with a garnish of sliced lemon and beet root; or, indeed, as on most other occasions, garnished according to taste and convenience: these must also be guides in any alterations, additions, and omissions, of the several ingredients which compose all made dishes.

Calf's or Bullock's Heart.

THESE may be either roasted or baked, for which they are alike prepared, by being well washed, wiped dry, and stuffed with the same forcemeat as fillet of veal, &c. If roasted, a piece of veal caul should be tied over the top; and, letting the spit turn gently till about the last eight or ten minutes, finish it very quick, frothing it with flour and butter, and serving it up on

a hot water dish, in a cullis sauce, with a little butter and ketchup. Some currant jelly sauce may also be sent to table in a small bason or tureen. When baked, it is to be served up in the same manner. Sheep's hearts, stuffed and roasted, are also equally good. A fine ox or bullock's heart, thus dressed, makes a cheap, excellent, and substantial family dish.

Rice Soup.

BOIL a quarter of a pound of rice in a gallon of veal broth; and, when it is quite tender, make the following leason—Beat up the yolks of four eggs in a bason, with a pint of cold boiled cream, adding a little at a time; and, straining it through a hair sieve, put to it two table-spoonfuls of béchamel. Then take the soup off the fire, and put the leason to it; stirring it all the time, till thoroughly incorporated: after which, set it again over the fire, never ceasing to stir it, as the eggs will otherwise curdle, till it begins to boil, when it must be immediately taken up. A good family rice soup may be made with the liquor of a knuckle of veal, and two ounces of rice first swelled in milk; thickening the soup with a little flour and butter, and seasoning it to palate.

Excellent Scotch Haggess.

BLANCH, and chop very fine, the heart, lights, and some of the chitterlings, of a calf; add a pound of finely chopped beef or veal suet, with the crumb of some French bread soaked in cream, a little beaten spice or allspice, and a pound of raisins chopped and stoned, half a pound of currants, half a glass of brandy or a glass of white wine, and a sufficient quantity of flour or fine oatmeal, with two or three eggs, to make it of a proper consistence. Mix the whole

well together, put it into a well cleansed calf's bag, tie it up tightly, boil it about two hours and a half, and dish it up in the bag. It may be prepared so as to prove very good in a much plainer way, by leaving out all the richer articles; and, if prepared with the entrails of a sheep, instead of a calf, lessening the proportions accordingly, will be little if at all inferior. It is, indeed, most frequently so made, in Scotland, where it is deservedly an esteemed dish, with the heart, lights, &c. only.

Salt Herrings à la Bruxelloise.

THIS, at present, is a fashionable dish at Paris; and is thus recommended and described by, perhaps, the most scientific culinary writer in Europe. It is to be lamented, he observes, with his usual vivacity of remark, that salt herrings do not, in general, enjoy a sufficiently good reputation to be admitted at the tables of the opulent; and, that the vanity of rich persons has exiled them to the kitchens of the vulgar: for, if this food be not the most salutary, if by it's principles of acridity it agrees only with very robust stomachs, we are still convinced that it redeems, with more than one good quality, the inconveniences attached to it's preparation. It restores the lost appetite, and acts powerfully on the organs of taste; as a preparatory, it disposes the stomach to do honour to the entertainment; cut in small pieces, and mixed with a sallad, it gives an admirable relish, particularly to corn sallad and beet root, which are naturally too mild and sweet. In short it is, on several occasions, when taken with moderation, much too serviceable to deserve banishment. It has, moreover, one excellent virtue, and of which our vintners feel sensibly all the

worth; it excites a most ardent thirst, and renders us at the same time but little nice with regard to the quality of the wine we drink. From all this may be concluded that, in spite of it's defects, the salt herring, like many a deserving person, possesses more merit than reputation. There is, however, a method of obtaining from it an excellent dish; in which it's best qualities are assisted, and it's ill effects lessened and destroyed. This dish is at all times extremely good; and also so easily managed, that every amateur may give himself the pleasure of preparing it at his own fire side, and make it his morning meal on the day when, being invited to a grand dinner, he is desirous of possessing a more than ordinary appetite—Double a large sheet of very strong Dutch paper, and form it into a case capable of containing eight of the finest salt herrings; and butter it very well all over, both within and without. Cut off the heads and tails of the herrings, skin them, and take away the back bone; and, when they are thus prepared, cut them longitudinally in two, forming a couple of fillets with each herring. Place them, side by side, in the case; and, between all the fillets, put pieces of fresh butter mingled with fine herbs, mushrooms cut in very small dice, parsley, shallots, and a clove of garlic, all chopped very fine, seasoned with long pepper, and adding a little oil. Sprinkle the whole with crumbs of French bread; and put the bag on a gridiron, over a clear fire, taking all possible precaution not to burn the paper: for the better prevention of which, it is so necessary that a strong wrapper paper be selected, that it be employed double, and be thoroughly buttered all over. When the herrings are dressed, take them off the fire,

and serve them up in their case, with the expressed juice of a large lemon. If this small dish be carefully cooked, it is a most delicious food. Salt herrings are prepared in this manner at Brussels; whence the receipt was taken to Paris by a celebrated performer of French comedy, named Dublin, who long resided there, and has since improved the original. This preparation is, therefore, generally called, at Paris, harengs saurs à la Dublin. We advise our honourable readers themselves to try the experiment, in some of those leisure moments when the imagination loves to create for the stomach some new enjoyment, and we dare believe that they will consider it as an act of no little kindness to have thus given them the entire process. We protest, that we have the receipt from the intelligent author himself, a man of genuine genius; and that it would in vain be sought for in all books of cookery whatever. It is, absolutely, a new and original article: and ought, in strictness, to be placed in the list of new discoveries; more particularly, those of Paris. This curious article is almost literally translated from the celebrated Almanack des Gourmands for the year 1806; an annual work of wonderful wit, genius, and ability, to which we are indebted for much information as well as amusement. In the mean time, we seize gladly any opportunity of rendering the herring a more favourite food in England, where it has in no sense the reputation which it merits.

Fine Rice Cake.

BEAT up the yolks of ten eggs with the grated rind of a lemon; and, adding half a pound of powdered loaf sugar, whisk them well till they are thoroughly incorporated.

Then beat up all the whites of the eggs to froth, and add that also, whisking the whole well together. Mix in with it, by a little at a time, half a pound of rice flour; and, when well united, with or without a little mace, and a glass of brandy, wine, or orange-flower water, butter a paper for a pan or hoop, put the mixture in a little more than three parts full that the cake may have room enough to rise, and bake it in a brisk but not a scorching oven.

Rich Pound Cake.

MIX up lightly a pound each of fresh butter and powdered loaf sugar, with a little finely pounded mace, cinnamon, nutmeg, or cloves; then, having beaten apart the yolks and the whites of eight eggs, add the yolks first, and then the whisked whites, with a pound of sifted and dried flour, a few carraway seeds, some candied orange peel cut in slices, and a glass of white wine. Mix the whole well together as lightly as possible; and bake it, in a buttered pan or hoop, for a full hour. This rich pound cake is frequently made with the addition of a few nicely washed and picked currants. Good common pound cake may be prepared after the same manner, with a quarter of a pound less both of butter and of sugar, and other discretionary diminutions or total omissions of the richer articles.

Famous American Receipt for the Rheumatism.

BLEND, by bruising together, two cloves of garlic and a dram of gum ammoniac; and, mixing up the mass with a little water, make it into two or three boluses, and swallow one every night and morning. Drink, while taking this remedy, a very strong sassa-

fras tea, having the tea-pot constantly filled with chips. This is generally found to banish the rheumatism, and even contractions of the joints, after taking it a few days. It has long been famous in America; where, it has been affirmed, a hundred pounds were, a few years back, given for this receipt.

Infallible Negro Remedy for the Rheumatism.

THE natives of the coast of Guinea seldom use any other remedy for the rheumatism than rubbing frequently the parts affected with a mixture of Cayenne pepper and strong spirits, which they consider as quite infallible.

Curious Composition for Roofs of Houses, as communicated by the Royal Society of Sweden.

BOIL tar in an iron pot, and mix with it charcoal very finely pounded; constantly stirring them, till the whole be reduced to the state of mortar. Spread it on the boarded covering, with a broad wooden trowel, to the thickness of the fourth or fifth part of an inch; and it will become too hard and durable, for either the cold or heat of that climate, or even of our's, to affect it. With this composition, the peasants of Sweden cover their houses; and, though of such a combustible nature, it is much less liable to accidents from fire than thatch. This composition may, certainly, be applied to many useful purposes.

Delicious Brandades de Merluche, or Languedoc Ragout of Salt-Fish.

THE ingenious Frenchman who has taught us to make an excellent dish with pickled herrings, by dressing them à la Bruxelloise, at present instructs us in the

art of preparing, with still greater delicacy, salted cod, &c. commonly called by the general name of salt-fish. We consider both these articles, however lightly they may be regarded, as capable of producing very serious service to our fisheries. We shall give nearly the literal meaning of this pleasing writer—Among the provincial ragouts in most distinguished favour at Paris, are the brandades of salt-fish. A restaurateur of the Palais Royal is well known to have made his fortune by his method of preparing them; and he is still every day visited by crowds, because he has the reputation of dressing them excellently. As most of our readers will probably be glad to know how they may successfully prepare this southern ragout, the receipt for which is not to be found in any collection whatever, we cannot do better than to insert it here; giving it as it was communicated to us in a village of Languedoc, which enjoys a reputation, for this very article, at once brilliant and merited. The singular name of brandade, given to this preparation, though not found in any dictionary, is derived, doubtless, from the old French verb brandir; which signifies stirring, agitating, or shaking, powerfully and for a long time: and this action, almost continual, is in fact indispensable, to render the ragout all that it ought to be: it is this which, above every thing, causes the making it to be difficult, and which probably hinders it's being adopted in our kitchens; for, whatever much exercises the patience, is not to the taste of our cooks. The motion which they give to the stew-pan, on this occasion, is a motion of a particular kind. It forms a sort of study, and requires a great deal of dexterity. However that be, this is the receipt for the bran-

dades—Soak, for twenty-four hours, a fine piece of salt-fish, to take out the excess of salt, and to soften it. Put it over the fire in sufficient water, carefully taking it off the moment it commences boiling. Put butter, oil, parsley, and garlic, into a stewpan, and place it over a gentle fire. In the mean time, skin the fish, and divide it into small bits: then put the pieces into the stewpan, and add, from time to time, more oil, butter, or milk, as the whole is perceived to thicken. Shake, for a long time, the stewpan over the fire; so as to render the salt-fish, as it were, reduced to a species of cream. If wished to be quite green, substitute pounded spinach for the parsley. This receipt is very simple; but we do not cease to repeat, the perfection of the brandades depends, above all, on the proper motion's being impressed and continued with the stewpan for a very long time; and that this, alone, can effect the extreme division or disunion of all the parts of this naturally tough fish, and metamorphose it into a sort of cream. It must not, in fact, cease to be dexterously shaken; or, instead of a brandade, it will become a béchamel. For the rest, a brandade well made forms a delicious ragout; and, though salt-fish be of a very indigestible nature, it becomes, when thus prepared, of extremely light digestion.

Soups in General, with the Genuine Paris Receipt for making the famous Camerani Soup.

THE valuable receipt for preparing this famous soup, held in such high estimation at Paris, is derived from the same excellent source as the preceding article; introduced by some admirable observations on soups in general, which we shall also preserve. Soup, says this admired writer, is

to a dinner, what the portico or peristyle is to an edifice: this means, that it is not only the first part, but that it ought to exhibit a combination so formed or fabricated as to convey a just idea of the feast, much in the same manner as the overture of a comic opera should announce the stile, character, and sentiment, of the whole piece. Thus, if the dinner be frugal, and composed merely of ordinary food, such as roasted, broiled, or boiled meats, the soup ought to be common citizen's soup: and, though these plain soups may be thought the mere a, b, c, or alphabet, as the French term it, of an able cook, they are more rarely good than might be imagined; because a natural soup, to be well made, requires a care, a patience, and a perpetual vigilance, of which few persons are capable, but of which good housewives are often more susceptible than professed men cooks. Where, however, the dinner is founded in the grand principles of the art, the soup ought to partake of them, and give a foretaste of the science and great ability of the artist. It should, accordingly, be more or less compound; such as soup Julian, jambe de bois, Jacobin, Italian, Turkish, &c. and, if for meagre days, crayfish soup, pike soup, oyster soup &c. Soups are, also, to be suitably prepared with partridges, pigeons, game, poultry, and fish, of all sorts; as well as with truffles, morells, macaroni, vermicelli, &c. Ten volumes would not suffice, to contain the receipts for making all the soups known in France. We shall, now, therefore, confine ourselves to that of the Camerani soup; which is not found in any book, though eagerly enquired for by numerous amateurs—Procure, then, the finest macaroni, the most excellent Parmesan cheese, the newest fresh butter, and

about two dozen livers of the fattest fowls; with celery, cabbage, carrots, parsnips, turnips, leeks, sweet herbs, &c. Begin by mincing small the livers, and vegetable articles, and warming them in a stewpan with butter. In the mean time, blanch the macaroni, drain it well, and season it with finely beaten pepper and spices. Take now, the dish, or tureen, in which the soup, when made, is to be placed on the table, and which must also bear the fire, and deposit at it's bottom a layer of macaroni; above that, a layer of the minced liver and vegetables; and, lastly, a layer of grated Parmesan: then, begin again in the same order, and elevate the respective layers which compose this superstructure to the edge of the dish or tureen. Place it over a gentle fire, and let the whole simmer together for a reasonable time. This soup is the invention of Monsieur Camerani, one of the most erudite gourmands in France, who frequently regales with it his friends. It is, indeed, a delicious soup. Reverting, again, to soups in general, we shall finish with remarking that the best and most wholesome soup is obtained from the freshest meat, those parts of it being selected which afford the most and richest succulence. We rarely eat fine soups made in great kitchens; because they there every moment plunder the soup kettle to moisten their ragouts, and augment the mischief by adding more water. In smaller establishments, on the contrary, the kettle or pot over the fire constitutes the principal object, or that which engages the chief care and attention. A good soup is the dinner of the poor; and it is an enjoyment which, among several others, particularly such as relate to health, they are often envied by persons of the greatest opulence.

Curious German Method of making Onions grow to a very large Size.

LET some of the largest and soundest onions be placed, and kept all the winter, in a very warm situation, near an oven, so as to get extremely dry. At the beginning of spring, lay them in the earth; and they will not shoot up green, but grow to such a size as frequently to weigh more than a pound.

Celebrated Provence Recuites.

WE eat, at Paris, says our old French friend, many more or less agreeable caseous preparations; and, confining ourselves only to those which are edulcorated with sugar, there are few winter deserts where we do not find a cheese of Viri, or admire a whipped cream cheese, glazed or beautifully streaked with different colours, from the hands of Madame Lambert: but the amateurs of these species of dairy delicacies, and, above all, the Provençals, who are always very numerous at Paris, and even there mostly contrive to make their fortunes, regret exceedingly, that they cannot find what are in Provence called recuites; a composition truly delicious, and of which nothing can afford an idea to those who have never tasted it. We have, therefore, spared no pains in procuring, from Provence, the genuine receipt for preparing these recuites in all their native purity. In that country, the recuites are made with the milk of goats, because they do not there breed cows; but as, at Paris, cows are far more common than goats, we are of opinion that the recuites cannot fail to be rendered still better with their milk; which is richer, more unctuous, more nourishing, and much wholesomer, than all others. Sheep's milk,

so very common in many countries, must be excluded from this composition; because the recuite it produced would be hard, of a yellow colour, and want that delicacy which constitutes the charm of those which are prepared with the milk of goats or cows. Before the recuite can be made it is necessary to make the curd or cheese: recuite, in fact, signifying that the article, which in the present case is curd or cheese, undergoes a repetition or excess of process; just as biscuit, originally derived from the French *biscuite*, is a sort of bread or cake prepared by twice baking. To obtain the curd, a quantity of milk proportioned to the number of recuites wanted, must be put into a proper vessel, with a third part as much lukewarm water. In very hot weather, they reduce this third to a fourth; and there are even persons who only add an eighth portion of warm water, observing that too great a quantity would render the curd or cheese tough and hard. This being regulated, they put in as much rennet, first soaked in water, as is necessary to curdle the milk. When the milk is turned, they beat it well, to make the curd or thick part sink; and pour into another vessel, or pot, well scalded, the liquid part or whey, which the French in general call small milk, but the Provençals name it *gaspo*. The pot containing this whey is then placed over the fire; taking care that the fuel surrounds the pot instead of being beneath it, that being a necessary precaution to prevent its boiling. It must be continually scummed; and have the small flakes of curd which still arise from the whey taken carefully out. As soon as the whey becomes too hot for a finger to bear, pour in a small quantity of cold milk. Some put only a twentieth

part water, others an eighth, to the whey; this serves only to prove, that the proportions are not strictly determined. When the mixture appears ready to boil, a substance is seen to rise, and to separate: when, without a moment's delay, it must be poured hastily from one pot or vessel to the other, and returned back again; after which, it is to be taken from the fire, and left to effect its own natural separation of the thick and liquid parts of this composition. There should be an inclined board placed near the pot, having grooves all along it, in which are placed small vases or basons, called in the Provençal dialect *faisselos*, and in which they put, with a spoon or a skimmer, the thick matter which forms the recuite. These basons are made in the form of deep saucers, each being pierced at the bottom with five small holes, by which the recuite is drained. The liquid runs along the grooves of the inclined board, into a pan placed at its extremity. This liquor serves for the pigs, who are excessively fond of it. When the curds get cold, taking in one hand a dish or plate, and in the other one of the basons, each of which basons contains a recuite, they turn it down on the dish, and blow through the holes at the bottom of the bason, so that the recuite instantly detaches itself, and falls on the dish. Each dish commonly contains from seven to eight recuites; so that two such dishes may be sufficient for a desert. They are eaten with powdered loaf sugar. The little recuite basons, commonly used, are about two inches diameter to one in depth. In some parts of Provence, they substitute small osier baskets made of a conical form; but earthenware is nicer, smoother, and more easily kept clean. Such is the Provence method of

making recuites in all their genuine simplicity: it is easy to perceive, that they may be rendered still better, by flavouring them with some agreeable odours; such as the rose, vanilla, orange-flowers, &c. This is a hint left to the consideration of the skilful in this branch of the edible arts.

Plan for a Farmer's Orchard.

IN consequence of a reward offered by the Agricultural Society, for the best method of planting orchards suitable to the accommodation of farmers, &c. in 1799, Mr. David Anderson, of Great Driffeld, in the county of Suffolk, communicated the following plan, for which he was rewarded with the silver medal. This gentleman begins with observing, that orchard planting has of late been greatly neglected in the wolds, which occasions a general scarcity of winter fruit in that district. Some being convinced of this, have planted orchards; but, either through want of skill in the planter, or want of after care and management in the occupier, several of those orchards have not succeeded. This has caused a false prejudice to prevail, that the soil and air of the wolds are unfavourable to fruit; but Mr. Anderson asserts the contrary, both from observation and experience. This must appear to a demonstration, when it is considered that few wold towns can be passed through, without seeing some fine old fruit trees standing testimonies of the good husbandry of our forefathers, and of the congeniality of the air and soil to fruit trees. Some wold towns have even been famous for fruit; and, where fruit trees have once succeeded, they will, it is believed, with equal good management, succeed again. He concludes, therefore, that the present scarcity of fruit is

occasioned by neglect of planting; and of properly preparing the ground, and managing the orchard, while the trees are young. It does not appear to be of so much moment whether the soil be on a chalk, clay, or gravel; as we see fruit trees thrive equally well on all three: for instance, on chalk, at Langtoft, Foxholes, and Wold Newton; on clay, at Harpham, Lowthrop, Nafferton, Emswell, Little Driffeld, Sunderlandwick, Cranswick, and Skerne; and on gravel, at Kilham and Great Driffeld. A wet bottom, and poor soil, seem the only places where fruit trees cannot thrive. Apples best deserve cultivating, as they abide when most other fruits are over. Pears, plums, cherries, &c. may be intermixed, for variety and summer use, as the owner pleases; for they will answer on any soil, indiscriminately, wherever apple trees will thrive. The method of planting and managing an orchard, is this—Let a piece of ground be marked out, of an extent and figure at the discretion of the owner: observing, that it lies dry; and that it will, if situated so as to incline to the south, or a little to the west, be so much the better. Should it be on a level, or inclined to the north or east, there ought to be two or three rows of Scotch firs, or some other hardy trees, planted tolerably thick, to break the north and east winds, which are often so prevalent in the spring. Let the place be well fenced round, so as to prevent even hares and rabbits from entering, for they are very destructive to young orchards. Whether the ground be sward or tillage, let it be well trenched over, fifteen or eighteen inches deep; putting all the top sod or soil to the bottom, and at the same time mixing a good quantity of well rotted fold or yard dung

in the trench, and gathering out all large stones, roots, and rubbish. The whole piece being thus prepared, proceed to plant: but, if the ground be stiff, and full of weeds, roots, &c. it will be better to have a crop of potatoes, or peas, beans, &c. the first year; which will smother the weeds, meliorate the soil, and prepare it for receiving the trees in the autumn, which is invariably to be considered as the best season for planting fruit trees. The trees should be clear of moss or canker; of free growth, with good roots, &c. If it be a very exposed spot, trees of four feet stem, or half standards six feet stem, will answer best. Let the trees be planted eight yards row from row, and six yards one from another in the row. This distance in the rows may appear, to some, inadequate to the spread of an apple tree. It is granted that, if all the trees are apples, all thrive well, and all grow to equal maturity, they may some day stand rather too thick: but, even apple trees do not spread alike; and, if there be any other fruits intermixed, such as plums, cherries, &c. these seldom spread very wide. Some, also, may die. Should they, at the end of thirty or forty years, be found too thick, it would be better then to cut a few of the least valuable ones down, and thus afford the others room, than leave them to stand too thin till that time; for it is judged advantageous to have them thick while young, as they shelter one another and help each other up. The planting being finished, put a little long litter round the root of every tree: this will preserve them from frost the first winter, and from drought the succeeding spring. Young trees, like young animals, require most nourishment and care in their infancy and youth; therefore, in order to encourage a

young orchard, let the ground be kept in a state of cultivation for ten, twelve, or fourteen years; this will keep the ground open, and greatly promote the growth of the young trees. By this means, also, the ground may be kept clear of weeds; which should be particularly attended to, as they are great impoverishers. Useful crops of vegetables may be obtained, in the intervals between the rows; observing never to plant any thing nearer than five or six feet from the trees. Let the ground, too, be enriched annually with a good quantity of manure, that the early and vigorous growth of the trees may be well supported, till at the age of ten, twelve, or fourteen years. With the above treatment, there can be no doubt that they will be so well established as to require very little future care: and, as the roots and tops of the trees will now occupy most of the ground, it may be sown down with grass seeds, and henceforward used as an early paddock for calves, lambs, &c. The orchard will now begin to make such returns of fruit as abundantly to compensate the owner for all his expence and trouble in past years.

Carrot Pie, as made in Germany.

CLEAN and scrape some fine and fresh carrots, cut them in lengths, of about an inch and a half each, slice these pieces longitudinally about a quarter of an inch thick, and then into small square lengths. Fry them well in butter, sweeten them to palate, sprinkle a very small quantity of salt, and add some grated or thinly pared lemon rind, cinnamon, cloves, and mace, but no sort of pepper. Put it into a good crust, in the same manner as fruit pie; and, setting it in a moderate oven, when the crust is done, the inside will be also quite ready.

Shining German Blacking.

BREAK in small pieces a cake of white wax, and put it in a tin tube, or any earthen vessel, &c. Pour over it as much oil of turpentine as will quite cover it, and leave it for twenty-four hours closely covered up. In this time, the wax will be found dissolved to a paste; which is then to be mixed with as much real ivory black in fine powder as is necessary to give the entire composition a very black colour. When it is wanted for use, take a little of it out on the point of a knife, and rub it into the leather of the boots, shoes, &c. with a brush; which will cause the ethereal spirit of the oil to evaporate, leaving the wax on the surface of the leather quite firm, black, and glossy. Should the composition get dry, it may be at any time moistened by stirring in a little fresh oil of turpentine.

Spirit of Soap, for Shaving.

POUND an ounce of Venice, Castille, or any other fine soap, with about a quarter of an ounce of salt of tartar, in a marble mortar; to which, by degrees, add half a pint of lavender water. Incorporate the whole well together, filter it, and keep the liquid in bottles closely stopped. When wanted for use, let a few drops fall into a spoonful of water, and beat the mixture to a lather, which will be found far superior for shaving to any unprepared soap. This spirit or essence of soap is much used on the continent; particularly, in France, Italy, and Germany.

Dr. Ratcliffe's Celebrated Remedy for a Whooping Cough.

TAKE two ounces each of conserve of roses, raisins of the sun stoned, brown su-

gar-candy, and two pennyworth of spirits of sulphur; beat them up into a conserve; and take about a tea-spoonful morning and evening.

Sir Hans Sloane's Famous Liniment for Sore Eyes.

THOUGH this valuable receipt is best known by the name of Sir Hans Sloane's, who first made it public, it was purchased by that eminent physician of a person who had it from Dr. Rugeley, the original inventor. The linimentum opthalmicum, commonly called Sir Hans Sloane's liniment for sore eyes, is thus directed to be made—Take an ounce of prepared tutty, two scruples of prepared lapis hæmatites, twelve grains of the best prepared aloes, and four grains of prepared pearl. Put them into a marble mortar, and rub them very carefully, by means of a marble pestle, with a sufficient quantity of viper's grease or fat, to make a liniment. This liniment should be used daily, either in the morning or evening, or even both. It is to be applied with a small hair pencil, the eye at the same time winking or a little opened. Sir Hans Sloane informs us, that the method which best succeeded with him in facilitating the efficacious use of this liniment, was bleeding and blistering the neck and behind the ears, in order to draw off the humours from the eyes; and, afterward, according to the degree of the inflammation, or acrimony of the juices, to make a drain, by issues between the shoulders, or a perpetual blister. Washing the eyes, also, with spring water, this celebrated physician preferred to any spirituous lotion, whether simple or compound. The best inward medicines, he adds, are conserve of rosemary flowers; anti-epileptic

powders, such as the pulvis ad guttetam, betony, sage, rosemary, eyebright, wild valerian root, castor, &c. washed down with a tea made of the same ingredients. Also, drops of compound spirit of lavender, and sal volatile oleosum. If the inflammation returns, drawing about six ounces of blood from the temples by leeches, or cupping between the shoulders, is very proper. If a lurking intermittent fever affect the eyes, and render the disorder obstinate, it should be previously taken off by a proper use of the bark, more effectually to perform the cure. Sir Hans Sloane says, that this medicine has cured many persons whose eyes were covered with opake films and cicatrices left by inflammations and apostems of the cornea: which, though they happen to persons of all conditions, are more common among the poorer sort of people; many of whom, though so totally deprived of sight as to be at first under the necessity of being led to him, after some time, could perfectly well find their way without a guide. It is not only beneficial in the case already noticed, but also wherever there is an excessive shooting pain in the eyes: and Sir Hans particularly mentions the case of a lady who, for this disorder, had taken about fifty drops of laudanum thrice in twenty-four hours; but, that she, as well as many others, had been relieved by this medicine, without the use of any opiate.

German Birdlime, and Method of using it.

IN Germany, to save the extreme trouble attendant on making birdlime with misletoe, which requires such excessive washing; and is, indeed, difficult to collect in any considerable quantity, though formerly alone used there for this purpose,

they now universally prepare it in the following easy and unexpensive manner—Pour a quart of linseed oil into a new pipkin large enough to contain about double the quantity, and set it on the fire to boil. On it's boiling, take the pipkin immediately off, and set the oil on fire with a match. The oil, at first, blazes with a blue flame; but, by degrees, it burns quite clear. In this state, let it continue to burn from an hour and a half to two hours, when it will be about half consumed. Dip, in the meanwhile, from time to time, a piece of lath, or other wood, in the burning oil; and, leaving it a little to cool, try it's state of tenacity or stickiness, with the fingers, to see how it draws in threads. When it has at last become sufficiently viscous, close the pipkin with a cover, tying a cloth round to keep it fast; and, the flame being extinguished, put the birdlime, when cold, in pots. For the purpose of using it, cut twigs of birch, either from the tree or a common birch broom; and, putting some of this birdlime in a piece of oil-cloth, roll up in it the twigs, turning them well about that they may get thoroughly limed: then lay them by, to be at any time in readiness for catching birds. These limed twigs are generally thus used—Stick a long stake in the ground; and, with a knife, cut small slivers as far as the first stroke of so many notches, nearly the whole length of the stake; bending down the parts or slivers cut, so as to render them capable of each receiving and sustaining the unlimed end of one of the twigs, where they are to be placed and balanced in such a manner as to remain loose, and fall easily off the ledge or sliver on which they are thus stationed. When, therefore, a bird, however small, perches on one of these twigs,

it immediately drops to the ground, and the bird falls with it. The moment a bird is thus entangled, it must be immediately seized; as, in attempting to free itself by the use of it's beak, the deleterious effect of this German birdlime would otherwise soon prove fatal to the bird. On this account, too, any feathers which this birdlime has smeared must be carefully plucked out, or the same ill consequence will result from it's endeavours to clean itself. Though this be the common way of using birdlime in Germany, it is, as in other countries, occasionally made use of after a great variety of other methods; according to the fancy of the respective birdcatchers, and the local situations, or the different habits, &c. of the particular species of birds sought for on the occasion.

Art of discovering whether any Brandy has been mixed in Wine.

IF any suspicion arises with regard to wine's artificial strength, the presence of brandy may be ascertained by putting the wine in a water bath, till it approaches the temperature of from two hundred to two hundred and five degrees of Fahrenheit's thermometer; when the contained brandy will get over, while the wine's own individual spirit remains: for, no wine gives out it's spirit at a less heat than boiling water raised to two hundred and twelve degrees.

Genuine Receipts for preparing Ward's celebrated Pill and Drop, &c.

THE very large fortune, and great celebrity, acquired by Mr. Ward, commonly called Dr. Ward, by the administration of a few valuable medicines which still bear his name, will not fail to render the receipts

for preparing them highly acceptable. As his celebrated pill and drop were the two first articles on which his fame was founded, we shall begin with detailing the particulars of their preparation, with every other necessary information respecting them, from the account published by the late John Page, Esq. of Watergate House, near Chichester, Sussex, in 1763: when this gentleman, to whom Mr. Ward, of Whitehall, London, had in his last illness bequeathed his book of medical secrets, not only published all the receipts, for what he emphatically called "the noblest of all purposes, the common good of mankind;" but, also, in the most liberal manner, directed any profit arising from the sale of all Mr. Ward's medicines, to those two excellent charitable institutions, the Asylum for the Support of Female Orphans, and the Magdalen for the Protection of Penitent Prostitutes. The preparation of Ward's pill and drop, as these medicines are denominated, is as follows—Take Ward's glass of antimony, prepared as will hereafter be directed; and, after pounding it in a clean iron mortar, sift it through a fine lawn sieve, and grind or levigate it, on a smooth marble stone, to an impalpable powder; take, also, dragon's blood, dried and powdered. To four ounces of this levigated glass of antimony, put an ounce of the dragon's blood: grind them very well together; and, with good sack or rich mountain wine, make them into a mass for pills of about a grain and a half each, which is a full dose for a man or woman. The drop, as it is singularly named, is made by putting about half an ounce of Ward's levigated glass of antimony into a quart of the richest Malaga mountain, or sack; shaking them well together, and letting them stand

two or three days to settle and grow clear: then pour it off gently, that it may be quite fine. The full dose, half an ounce, is for a man or woman: but it will be best to begin with the half, or two-thirds; according to age, or the strength of constitution. This pill, generally denominated Ward's red pill, is to be bruised, and taken on an empty stomach, in any small liquid. It sometimes works upward, and sometimes downward, according to the nature and seat of the disorder. It is, in such cases, proper to drink a small quantity of balm or sage tea, &c. after each motion: and, if it prove sudorific, the party should be kept warm, and have the perspiration encouraged by drinking the same or other diluting liquors. Milk, fruit, and vegetables in general, should be avoided on the day of taking this pill. It has been administered with great success in cases where the stomach and bowels are foul; where the passages are obstructed; and, particularly, in inveterate rheumatic disorders. The drop, commonly called Ward's emetic or sack drop, though not with strict propriety, yet probably with some reserved reason, is found, as a vomit, to cleanse the stomach more effectually than those usually given, without occasioning any uncommon violence. When sickness comes on, about half a pint of warm water or thin water gruel should be drank; the same quantity being repeated every time it operates, which is seldom more than six times. This has been also commonly given in disorders occasioned by foulness of the stomach, and indigestion; and, though it generally acts as an emetic, it proves sometimes, like the pill, a cathartic also. Both medicines make the patient sick, very much like sea sickness, for a short time before the discharge upward; if the

stomach be loaded with a great quantity of very foul matter, but not otherwise. It seems to be the nature of antimony, when thus prepared, to work safely on vicious humours in the body; to carry them off, by proper channels; and, in some degree, if not totally, to remove obstructions, wherever it meets with them: but, if it neither meets with obstructions to remove, nor bad humours to work on, it quietly passes through the body, without giving it the smallest disturbance. For these reasons, both the pill and drop, particularly the former, have frequently cured persons of complaints very different in their nature; by as different though proper operations for the respective purposes. There are few medicines which will so well bear change of climate, with the dampness and closeness of a ship in long voyages, as these pills; and there are, perhaps, still fewer remedies applicable to so many disorders, which are also equally safe, powerful, and cheap.

*Ward's Art of preparing Glass of Antimony,
for his Pill and Drop.*

THE manner of preparing glass of antimony for Ward's celebrated pill and drop, forms an interesting article in chemistry, most of the glass of antimony used in this kingdom being prepared abroad by an erroneous process, and probably not with pure antimony. The following is the true method—Procure some of the finest and purest crude antimony; that which appears in long shining needles, and is the easiest powdered, being considered the best, as most free from metallic and other heterogenous bodies: when this has been tolerably well pounded, place on the naked fire an earthen unglazed pan or pipkin, which will hold three or four quarts, and

put into it ten or twelve ounces of the pulverized antimony; stirring it continually with an iron spatula, and increasing the fire till it sends forth white fumes and a flame like burning brimstone. Continue that degree of fire, as well as the stirring, till it no longer burns or fumes, but is become a grey or ash-coloured powder. If it should melt, and run into lumps, in the beginning of the operation, it must be taken out, again pounded, then returned, and again stirred as before till it be thoroughly calcined. Four ounces more of the crude antimony is now to be added; proceeding as before, and continuing to repeat the process till a sufficient quantity has been prepared. By this mode, the antimony is calcined with much less labour and time than in the usual way of doing the whole together; for, by putting the crude antimony to that which is already calcined, it's melting will be prevented, and the fumes fly off much sooner. These fumes, even thus lessened, would be injurious to the operator, if the business were not done in an open chimney. In a clean crucible, holding about a quart, next put about two pounds of the calcined antimony; and, setting it in a melting furnace, make a gradual fire beneath. Put coals nearly to the top of the crucible; and keep it in a moderate fusion, sometimes stirring it about with an iron rod. Care must be taken, that the fire be not too violent while the matter is in fusion; or it will liquify it to such a degree, and render it so subtle, that it will all run through the pores of the crucible into the ash-hole, not leaving a single drop or grain behind. When the matter which adheres to the rod is found to be transparent and bright, which will happen about half an hour after it is in fusion if a pro-

per degree of fire has been kept up, pour the vitrified matter on a smooth piece of marble, previously well dried, and heated as hot as the hand can possibly bear, lest the hot matter should break it; round this marble, an iron curb should also be fixed, rising half or three quarters of an inch above it's surface, to prevent the matter from running off. If more calcined matter be left, put the crucible again into the fire, and proceed as before till the whole be vitrified and poured in like manner on the marble. If the crucible be good, and the fire moderately governed, the same crucible may be used five or six times. Thus will be produced a fair and pure glass of antimony, of a light red colour. It is to be observed that, if the crucible were to be kept covered during the time of it's fusion, both the vitrification would be hindered, and the glass made less pure, by preventing the remaining combustible parts of the antimony from flying off. Common glass of antimony, as sold at the shops, though reckoned a very rough medicine, is prescribed in dispensatories from two to eight grains. It differs, however, very essentially, from what is made by this process: being a less bright red, much harder, and more harsh and gritty in the pulverization and levigation. The common glass of antimony, too, where prescribed, has in general been only powdered and sifted; which does not reduce it to a hundredth part the fineness which it obtains by the due levigation directed to be performed in the preparation of Ward's pill and drop. It is well known to every chemist, that several rough bodies may be rendered soft and smooth by trituration; and that even corrosive mercury, by repeated operations, is so changed from a violent poison to a

safe medicine as to be frequently prescribed for children. In short, the pill and drop would be safe and very efficacious medicines, with the glass of antimony thus prepared, without it's being rendered still more soft and smooth, as it undoubtedly is in the pill, by the grinding and incorporation of the vitrified antimony with that balsamic gum the dragon's blood. In fact, glass of antimony, when thus prepared, and given in proper quantities, will often prove a remedy in cases which might baffle the skill of the ablest physician.

Ward's Genuine White Drop, for the Scurvy, &c.

THE true receipt for making this powerful antiscorbutic medicine is as follows—Put any quantity of aqua fortis, purposely prepared in the manner which will hereafter be described, into a large bolt-head, with a long neck, but not above a quarter part full: then, to sixteen ounces of this aqua fortis in the bolt-head, put seven ounces of the purest and finest sal ammoniac, in which there is not the least acid salt or lime, by half an ounce at a time; immediately stopping the mouth of the bolt-head till the fermentation be over, but leaving a small vent to prevent the wind caused by the violent fermentation from bursting the glass. When all the sal ammoniac is in, let it stand two or three hours, till the fumes are settled. Put it, now, into a smaller bolt-head, half full, and set it in a moderate sand heat; when it is warm, add four ounces of the finest quicksilver to each pound of sixteen ounces of the solution, and let it stand in that heat till all the quicksilver be dissolved. A little increase the fire, and put in a small quantity more of quicksilver; thus letting it dissolve, by

gentle additions, as much as it will. When it will no more dissolve, take it out of the bolt-head, and put it into an open glass vessel, or a large white stone bowl: Mr. White, the chemist who originally prepared it, usually cut off, for this purpose, a large glass body in the middle. Set it in a moderate sand heat, and let it evaporate till a pellicle or skin comes over the top of it; then take it from the fire, and let it stand in a cool place to congeal. The greatest care must here be taken, not to have the heat too great during the evaporation, or too long continued; in either of which cases, it would coagulate, and mix the corrosive oil, which will be directed to be poured off after it's congealment, with the fine pure salt, and entirely spoil the medicine. After the preparation, thus carefully managed, has stood a sufficient time, pour off the heavy liquor, or oil, which still remains uncongealed, and let it drain till no more will drop from it. Put the remaining salt into a glass body; and, to every pound of sixteen ounces, put three pounds of the finest rose water, stopping the mouth of the body by tying over it a piece of doubled brown paper. Lastly, set it again in the sand heat; and make an indifferently hot fire, till all the salt be dissolved, which it usually is in twenty-four hours, forming the genuine white drop, commonly called Dr. Ward's white drop. Of this medicine, two drops only are to be taken by a grown person, in a small glass of water, every morning fasting, or at night on going to rest, for two or three days together; then, omitting it for the same number of days as it was taken, proceed as before till the bottle, usually containing about a third part of an ounce, be finished. The white drop seldom operates visibly; except that, in some con-

stitutions, it occasions one or two motions. In fact, though a most potent medicine, it is rendered so extremely mild by the peculiar process it undergoes in its preparation, as not to be in the smallest degree dangerous; this must be abundantly manifest to every one who considers that, in the prescribed dose of two drops, usually the largest quantity taken in twenty-four hours, there cannot, in fact, be quite half a grain of mercury. This white drop is esteemed a most efficacious remedy in all the several stages of scrophula, even where the patients have been supposed to derive their disorders from the parents. "These drops," says Mr. Page, "are, perhaps, the greatest known antiscorbutic, and best purifier of the blood; so that I cannot help flattering myself with a hope, that they would be a great preservative against that fatal distemper which destroys, every year, so many of our brave seamen, and often occasions national losses and disappointments in the most important undertakings. The method I would propose is," adds this most disinterested and generous gentleman, "that they would be given to the seamen, under proper directions, from the time of their sailing on long voyages: and I heartily wish some experiments of this kind may be made of them; as I am persuaded, that they may be tried without the least hazard, at an expence too trifling to be mentioned as any objection. If they prove successful, and answer the end hereby proposed and hoped for, it will be happy for the public; for the valuable individuals; and for me, who have presumed to recommend the experiment." Mr. Page hopes the gentlemen of the faculty will not endeavour to discourage the taking of what will cost so little and do so much good.

Process for making excellent Aqua Fortis, particularly suited to the Composition of Ward's White Drop.

THAT very ingenious chemist, Mr. John White, who carried on the great vitriol works at Twickenham for Mr. Ward, and was employed by him in other chemical preparations, observes, in his attestations of these receipts as first published by Mr. Page, that he had never been able to procure any aqua fortis proper for making the white drop, but what he made himself. He has, therefore, thus set down a true and full process for making it—Pound and bruise fourteen pounds of the cleanest copperas into a rough powder: then dry it, with a very gentle heat; spreading it thin till it becomes a dry and subtle powder, to appearance like quick lime, only much whiter. Great care must be taken, at the beginning of the drying, that the heat be very moderate; otherwise it will melt, shut up the pores of the copperas, and greatly injure the future operation. When the copperas is become properly dry and subtle, which may be effected in about six or seven days, weigh it carefully, and take an equal quantity of good and clean rough nitre, or saltpetre, which should also be tolerably dry: pound the nitre and dried copperas together, and sift them through an indifferently fine hair sieve; then put them into a large glass retort, coated at the bottom, and set it in a sand furnace. Let not the retort be above an inch from the bottom and sides of the sand pan. Fix on a very large receiver, and lute it; but leave a small vent hole in the joint, by sticking in the point of a small skewer, to let out the wind which will issue from the matter at the first making of the fire; by draw-

ing it out, and putting it in, as there may be occasion, to prevent the retort or receiver's bursting. Make a gentle fire for the first three or four hours; then increase it gradually for four hours longer, till the iron pan be red at bottom. Continue the fire for about thirty hours, then let it out; and, when all is cool, it will prove a most powerful aqua fortis. Put it into a bottle, and stop it close; letting it stand six or eight days, the longer the better, to digest itself. Put this aqua fortis into a glass retort, making it about half or two thirds full; set it in a sand heat, and fix on a not very large receiver. Make an indifferent fire, till all the aqua fortis is come over into the receiver; leaving behind only a brown reddish earth, which was forced over, by the violence of the fire, in the first distillation. Thus will be obtained a most strong and pure aqua fortis.

Ward's Sweating Powders, for the Rheumatism, &c.

IT seems evident, that Mr. Ward relied greatly on sudorifics for the cure of rheumatism, and all other painful diseases occasioned by obstructed perspiration; a practice which is highly rational, with due regard to the subsequent danger of taking cold, as well as avoiding any unnecessary excess of this salutary evacuation. That failure of a compleat restoration to health, which a very little want of prudent caution in the patient and attendants must always necessarily occasion, gave rise, it is probable, to the different modifications of these sweating powders, which are of two descriptions; as well as to a third sudorific remedy, named Ward's liquid sweat, and which will also be hereafter described. But the sweating powders, distinguished by the

adjuncts number one, and number two, must be our first objects of regard. They are both prepared in the manner about to be described. Ward's sweating powder number one, according to his book bequeathed to Mr. Page, is thus prepared—"Take ipecacuanha, liquorice, and opium, each an ounce. Nitre, and vitriolated tartar, each four ounces. Fulminate. Beat them in a mortar, with the opium. Sift through a fine sieve, to the ipecacuanha and liquorice. Mix well, by sifting. The dose, from twenty to forty grains." Mr. White observes, on this receipt, that it appears, at the very first view, Mr. Ward must have made a mistake, in ordering nitre and vitriolated tartar to be fulminated together, as vitriolated tartar will not fulminate with nitre; he apprehends, therefore, that the manner in which these ingredients are to be prepared must necessarily be as follows—Take four ounces each of refined nitre and vitriolated tartar; and rub them together, in a mortar, to a powder. Set a crucible, not of the blue sort, in the fire; and, when it begins to get red, put in about half the nitre and tartar, stirring it together with an iron rod: care must, however, be taken, to avoid the red fumes which will arise, as they are very noxious. When the red fumes cease, put in the remainder of the matter; stirring it as before, till no more fumes arise. Then pour it out into an iron mortar; and, when cool, put to it an ounce each of opium, ipecacuanha, and liquorice powder: and, after pounding them, and sifting them through a fine lawn sieve, spread the mixed powders thin on white stone dishes, and set them in a cool place for about two days; mixing them well together, and again spreading them, twice a day. Lastly, dry them before the

fire, or in some gentle heat. The ipecacuanha must not be of the tough woody sort, but such as will break easily. Mr. Page says, he believes this receipt, taken from Mr. Ward's book, to be his first manner of making the sweating powder, and what he continued to give some years; for that gentleman well remembers his saying to him, when he once mentioned what sensations he had experienced during it's operation, that there was opium and ipecacuanha in it. The sweating powder number two is thus directed to be prepared—Take common tartar, and refined nitre, each one pound of sixteen ounces; and fulminate them together in a crucible or iron pot, which will reduce them to about fifteen ounces. Add, to these, six ounces each of white hellebore, and liquorice powder; with five ounces of opium. Powder all together, sift them through a fine lawn sieve, and spread them thin on white stone dishes, &c. as directed for the sweating powder number one. The dose of this powder is from twenty-five to fifty grains: for Mr. Ward, it is to be observed, advised such of his patients as had never taken any of his sweats, to begin with half a paper only, containing the full dose; and to increase the quantity, or not, according to it's operation, or the age and strength of the patient. These sweating powders, Mr. Page remarks, from what he has seen and felt, are in his opinion the most excellent of all sweats for removing rheumatic and other pains occasioned by obstructions. They generally raise plentiful perspirations: the patient drinking, now and then, something warm; such as white wine whey, balm, tea, &c. They do not fatigue the body, nor exhaust the spirits. Instead of being restless, as is commonly

the case in a sweat, all those who can bear opiates find themselves comfortably at ease during the sweat: those with whom opiates do not perfectly agree, need not be afraid of the first of these sweats, or the powder number one; "for," says Mr. Page, "though I cannot bear even Venice treacle, or diacodium, on account of their narcotic quality, yet I have taken these powders without finding that inconvenience. This, I am told, is to be attributed to the correcting ingredients, and the manner of preparing and compounding them. I have seen one of these sweats restore a limb rendered almost useless by a paralytic disorder; and, in rheumatic cases, cures performed where the use of all the limbs had been quite taken away. Mr. Ward always advised those who took these and all other sweats, to put themselves rather between blankets than sheets; which I have experienced to be the most agreeable way, notwithstanding a little prejudice against trying the experiment. I am of opinion that Mr. Ward had, in some degree, departed from his first manner of making these powders, and made them according to the latter receipt." The first powder, or number one, however, Mr. Page seems to think most proper for those who do not find opiates agree with them, as was his own case; and the latter, or number two, for such as they do agree with. Both sorts of these powders are to be taken in any liquid, on going to bed: beginning with half the respectively prescribed dose; and, if it fail to raise a proper sweat, taking three quarters, or the whole dose, next night. The sweating is to be encouraged, by lying as still as possible, and keeping warm. The doses may be repeated every night, at discretion, for as long a time as

shall seem necessary, or as they agree with the constitution. In some very stubborn rheumatic cases, and other long settled pains in the limbs, the red pill, Mr. Page says, has been found to answer better than even these powders.

Ward's famous Paste for the Fistula, Piles, &c.

THE genuine receipt for making this paste, commonly called Ward's fistula paste, is thus described and attested by Mr. D'Osterman; another ingenious chemist, who was for several years consulted and employed by Mr. Ward, and wholly prepared several of his medicines—Take a pound of elecampane root, three pounds of fennel seeds, and one pound of black pepper; pound these articles separately, and sift them through a fine sieve. Melt together two pounds each of best moist or Lisbon sugar, and fine unadulterated honey, over a gentle fire; scumming it continually, till it becomes as bright as amber. When cool, mix and knead it with the powder, so as to form a soft paste. This paste, which has been found a specific remedy for the fistula, piles, &c. is to be taken in doses the size of a nutmeg, every morning, noon, and night; drinking, after each, a glass of water, white wine, or wine and water. The receipt for making this paste stands somewhat different in Mr. Ward's book: double the quantity of elecampane being there directed to be used; and clarified honey alone, instead of honey and sugar clarified together. Mr. Page, therefore, supposes that Mr. Ward, when he entered his receipt, mistook the quantity of elecampane: being assured, and convinced, that Mr. D'Osterman always prepared this paste for him in the manner he sold it, and that he never sold any but

of Mr. D'Osterman's preparing, as it was an article that he had not used many years. Mr. D'Osterman also affirms, that he never put a greater quantity of elecampane into the paste than is mentioned in this receipt; and that the addition of the sugar was made in order to preserve the paste from turning mouldy, as it is otherwise apt to do. Mr. Page gives the following remarkable instance of the wonderful efficacy of this paste for that dreadful complaint a fistula—"It is not above twelve years, since Mr. Ward first made use of this fistula paste; and it has happened, that only one of my acquaintance has been afflicted with this terrible complaint. He was under sentence for cutting; and would have been cut, had not a sudden and severe frost hindered the operation. The gentleman, in the meantime, hearing that I had spoken of Mr. Ward's paste, which cured many of this distemper even when the operation had failed, sent to enquire of me if what he had heard was true, and whether I thought he had any chance of being relieved by Mr. Ward, without undergoing so painful an operation, at a time when he had a hectic fever, and was on the whole very ill. Having a confidence in what I had heard of the cures made by Mr. Ward, with this paste; I dispatched the gentleman's servant to London, with a letter to Mr. Ward, and the gentleman's case drawn up in writing by his surgeon. Mr. Ward sent down a pound ball of this paste; directing him to take the size of a nutmeg two or three times a day. He did so: and, in less than three weeks, his feverish disorder left him; his appetite returned; and, in about three months, he was perfectly cured of his fistula, without any visible operation, or tak-

ing any other medicine, to the great surprise of his surgeon. However, Mr. Ward ordered him to take another ball, to confirm the cure; which he did, at proper intervals, and has had no return of his disorder, that I have heard of, though some years have passed, and the gentleman lives within a few miles of my house in the country."

Ward's Celebrated Liquid Sweat.

THIS was also a very popular medicine, entirely prepared by Mr. D'Osterman in the following manner—Put a gallon of good spirit of wine, and a gallon of good white wine, into a strong bottle; adding half a pound of good saffron, four ounces of good cinnamon, two ounces of salt of tartar, and one ounce of good opium cut into small bits. Stop the bottle close, and set it within the air of the fire for eight days, shaking the bottle three or four times every day; then, filter it through filtering paper. The dose is from thirty to sixty drops, in a glass of good white wine. This liquid sweat was found to answer, with some particular constitutions, and in certain cases, particularly for removing pains, even better than either of the sweating powders. The patient must lie between the blankets, and encourage the sweat by now and then drinking some warm whey or herb tea, &c. taking care not to catch cold by going out too soon afterward. This, indeed, ought to be a general rule after sudorifics of all descriptions.

Ward's Famous Dropsy Purging Powder.

THE receipt for this famous powder, as it stands in the book bequeathed to Mr. Page, is thus described—"Take four

ounces each of jalap, cream of tartar, and Florentine iris; make them into a fine powder, separately, and mix them well." Mr. Page, however, was assured by Mr. D'Osterman, that the powder which Mr. Ward gave with such great success in dropsical cases, particularly of late years, was prepared by him in the following manner—Take a pound of jalap in powder, a pound of cream of tartar, and an ounce of Armenian bole in fine powder. Mix them well together. The dose is from thirty to forty grains, in broth or warm beer, two or three days together, or oftener if necessary. This must be repeated at proper intervals, as the case may require. This remedy seldom fails in the watery or windy dropsy, provided the patient has not been tapped. As Mr. Page was also informed, by a person skilful in pharmacy, that the latter is the softer and smoother medicine, he candidly acknowledged that he made no scruple of giving it the preference. "I have heard," says this gentleman, "so much of Mr. Ward's success in this distemper, and of the efficacy of these powders, that I have not the smallest doubt of their merit."

Ward's Essence for the Head-Ache, and other violent Pains.

THOUGH Mr. Ward performed many cures with this essence, he never sold any; and Mr. Page says, he refused to give any of it even to him, though he once cured him with it of the head-ache. He afterward told Mr. Page, that he had entirely removed a pain long settled in the upper joint of his late majesty, George the Second's thumb, when many other remedies had been tried without effect, in the same manner as he cured Mr. Page's head-ache.

The receipt for making this essence, as it stands in Mr. Ward's book, is as follows—“ Spirit of wine, four ounces; camphor, two ounces; volatile spirit of camphor, two ounces. Mix well, and apply with the hand.” Mr. Page, however, being assured by Mr. D'Osterman, that the essence long used by Mr. Ward to remove pains in the head, side, &c. by outward application, was prepared and delivered by him, from time to time, to Mr. Ward, at a certain price, gives the preference to what is thus described and attested by Mr. D'Osterman—Put two pounds of true French spirit of wine into a large strong bottle; and add two ounces of roche allum in very fine powder, four ounces of camphor cut very small, half an ounce of essence of lemon, and four ounces of the strongest volatile spirit of sal ammoniac. Stop the bottle quite close, and shake it three or four times a day for five or six days. The method of using it is, to rub the hand with a little of it, and hold it hard on the part affected till it be quite dry. If the pain be not quite relieved, repeat it twice or three times. This essence, plentifully applied as above directed, will very often remove local pains of almost all descriptions. Mr. Page says that, though there are a great many more receipts, of various kinds, in Dr. Ward's book, he has thought it best to confine himself to such as are justly esteemed the principal, the most efficacious, most known, and best understood; all of which we have here faithfully given in succession, and doubt not that they will be generally considered as some of the most valuable medicinal preparations in our whole collection. The Asylum and Magdalen charities have them prepared for sale at a very moderate price.

German Furniture Gloss, or Polishing Wax for Mahogany, &c.

CUT in small pieces a quarter of a pound of yellow wax; and, melting it in a pipkin, add an ounce of well pounded colophony, which is a black resin or turpentine boiled in water and afterward dried. The wax and colophony being both melted, pour in, by degrees, quite warm, two ounces of oil or spirit of turpentine. When the whole is thoroughly mixed, pour it into a tin or earthen pot, and keep it covered for use. The method of applying it to the furniture, which must be first well dusted and cleaned, is by spreading a little of this composition on a piece of woollen cloth, and well rubbing the wood with it; and, in a few days, the gloss will be as firm and fast as varnish.

Excellent Apple and other Fruit Fritters.

PARE about a dozen of the finest apples; and, cutting them into thick slices, without any of the core, soak them for two or three hours in good mountain or raisin wine, or brandy and orange-flower water, with a little sugar, and some lemon peel. Then make a batter, with about three ounces of sifted flour, a gill of cream or new milk, the wine and sugar from the apples, and four eggs. When the whole of the batter is well beaten up together, put in the slices of apple; and, melting some fine lard, or fresh butter, in a stewpan, take the pieces out singly with a fork, fry them till they are of a fine light brown colour, put them on the back of a sieve to drain away the fat, and dish them up when dry with sifted loaf sugar. They are sometimes glazed, by holding over them a hot salamander till the sugar be melted. A little pounded

cinnamon, with or without powdered loaf sugar, may be served up with the fritters on a separate plate, or in a cup or bason. They may be garnished with slices of Seville orange. Peach, apricot, pear, and even orange fritters, are made in a similar way; halving, instead of slicing, these fruits in general, as may also be done with the apples if they are not very large, and dividing the oranges into quarters, previously to dipping them in the batter. Fritters are likewise readily made with the respective jams or marmalades of the different fruits; by enveloping small pieces in the batter, and frying them after the same manner as the slices of apples, &c. To be glazed with fine sugar and a salamander.

Elegant Dish, called a Charlotte.

THIS curious article, which seems to have been named in compliment to her present majesty, Queen Charlotte, is thus directed to be prepared—Line a well buttered mould with thin slices of fine French or English bread about five inches wide, and in length the depth of the mould, dipped in warm clarified butter. Place one piece of the bread half over the other; put another piece at the bottom of the mould, cut to it's exact size, and dipped in the same manner; and brush all well over with egg, when properly fitted in, that it may adhere compactly together after being baked. Fill up the mould with a marmalade of apples: made by boiling them in a little water with cinnamon, cloves, and lemon-peel; rubbing them through a hair sieve; putting the pulp in a small preserving pan, sufficiently sweetened with powdered loaf sugar, to boil about ten minutes, carefully stirred all the time that

it may not stick to the bottom. If too flat, by keeping or otherwise, sharpen it with a little lemon juice. The mould being filled up with this marmalade, cover it in with tart paste; bake it for three quarters of an hour, in a slow oven; and, turning it out of the mould, send it to table in a suitable dish.

French Mutton and Veal Pies à la Perigord.

THESE famous pies are thus made—Take a quarter of a peck of flour, a pound and a quarter of butter, and about an ounce of salt; cut the butter into bits, and mix it well with the flour, adding water at discretion. Knead it into a good paste, and let it remain two hours and a half before using it, that it may have time to rise. In the mean time, having cut a loin of mutton into chops, leaving only the bone which marks each chop, or parboiled the brisket part of a breast of veal, which parboiling constitutes the sole difference in preparing these two sorts of pies, cover the bottom of the dish with paste about the thickness of a crown piece, and arrange on it the pieces of mutton or veal, with salt, pepper, mixed spices, and peeled truffles, placed between. Cover them with slices of bacon, spread over the whole butter about the thickness of half-a-crown, and close up the pie with a sheet of the same paste as the bottom. Then, beat up the white of an egg; and, with a feather or small brush, glaze the outside. Set it in the oven, for at least two hours; and, when baked, raise the upper crust, take out the bacon, skim off the fat, pour into the pie a good cullis mixed with a glass of white wine, replace the top, and serve up the mutton or veal Perigord pie. All sorts of pies may be made in a similar

manner, with rabbits, hares, woodcocks, and wild fowl, &c. in general: cutting up the rabbits, and breaking their bones; boning the hares, and using only the meat for the pie, the bones being made into a civet; and quartering woodcocks, and putting their minced entrails, with some bacon also minced, at the bottom of the pie. If, instead of cullis, a good ragout of veal sweetbreads and mushrooms, or a ragout of truffles cut in bits, be put in after taking off the fat, the pie will eat still better. When served up, squeeze in the juice of a Seville orange. The ragouts may be thus made—Stir a little flour and butter in a stewpan over the fire, till it be of a fine cinnamon colour; moisten it with a gill of white wine, in some soup meagre or warm water; adding mushrooms, a bunch of parsley, sweet herbs, pepper, spices, and a little salt. When the whole has boiled half an hour, skim it; and introduce the parboiled sweetbreads, or the truffles cut in bits. Let them stew till enough done, and then put the ragout into the pie. A clove of garlic may be boiled with the herbs and spices, where that flavour is not disrelished. The famous Perigord pies, imported from France, are always made of game, and chiefly of partridges, in standing crusts.

Salmis in General, with the Genuine Receipt for the Celebrated Bernardine Salmi.

IN British cookery, we find the salmi confined almost wholly to woodcocks; though, in fact, this method of preparation is equally applicable to nearly every species of game, and may be adopted with advantage for several other articles. A salmi may be defined, generally, as a sort of highly seasoned ragout of any under-

done game, poultry, &c. of one description; somewhat in the same manner as a medley or mixture of different sorts of provisions in a single ragout, likewise highly seasoned, is denominated a salmi-gondi. In a more limited and refined sense, a salmi is to be considered as a dish prepared at table, over a lamp of spirits, by an amateur artist, with whatever partially dressed viand, generally game, may be selected for the purpose. A common salmi is prepared as follows, in the kitchen—Cut the flesh, of whatever kind, into neat pieces, and put them in a stewpan. Then pounding the trimmings, with any stuffing, &c. in a marble mortar, put them into another stewpan with some cullis, stock, or gravy, a few shallots, and a little red wine. Boil them half an hour; strain the liquor off, to a passing of flour and butter; squeeze in lemon or Seville orange juice, with pepper and salt, to palate; let the ingredients boil ten minutes; and, straining the liquid to the pieces of salmi in the first stewpan, let it stew gently by the side of the stove, but not boil, till sufficiently done. It is generally served up, in France, garnished with crusts of fried bread; but, in England, with sippets of fried bread strewed over the salmi, which is sent to table in a hot deep dish. After this manner may be dressed all sorts of game, wild fowl, poultry, and even larks; as well as veal, lamb, &c. pounding the heads, pinions, &c. of small birds, to assist the flavour of the salmi. Having thus described salmis in general, with the best common process for preparing them, we shall now, from the celebrated *Almanach des Gourmands*, translate the very curious receipt for preparing a salmi of the highest order, called in Paris the *Bernardine Salmi*. This choice receipt,

the lively editor assures us, was given to him by the principal of an abbey of Bernardines, being the only good thing of which the revolution had not compleatly despoiled him. Having formerly announced, that we possessed this receipt, and that we reserved the knowledge of it for our most intimate friends; these phrases have given rise to a vast number of letters, the writers of which, though perfect strangers, have not been at all sparing either of protestations, supplications, or cajoleries, to persuade us that they were among the number of our very best friends; and thus endeavoured to obtain of us, under that character, the formula of the Bernardine salmi. We have hitherto resisted their intreaties, and not communicated to any one this incomparable receipt. However, that there may be, on this head, no jealousy; and persuaded, as we are, that the author of a book which has enjoyed considerable success, has no better friend than the public; we have, at length, resolved no longer to detain it from our readers. Happy, if those gourmands who may profit by it's use, pay some tribute of gratitude to the memory of Don Claudian, Procurator of the abbey of Haute Seille, who was the inventor. It would, indeed, be deceptive, to arrange this salmi in the list of those scientific and difficult preparations which appertain to consummate artists in cookery, and who can alone form culinary combinations with all their most exalted splendor: such preparations, indeed, are the exclusive right of the grand masters of the art. It is in the kitchen, only, that they ought to receive their existence: the amateur should commence with them his first acquaintance on the table; and, even there, touch them solely with the tongue and

the palate. The Bernardine salmi is not announced with such lofty pretensions. It is one of those amiable and facile compositions, of which the table is the cradle: which is prepared even in the midst of the festival, and beneath the eye of the company; who relish it the better for having been attentive witnesses of the whole process, and thus all feeling individually disposed to regard it as partly their own performance. It is, in general, with the productions of the kitchen, as with the laws; we must not see how they are made, if we would wish constantly to find them good. This salmi, on the contrary, need neither shun the sight, nor the delicacy, of the beholders; and the neatness which presides over it's preparation, constitutes by no means the least of those charms which render it so greatly distinguished. It is alike applicable to all species of what the French call black game, and of cold blood; whether from the plains, forests, fens, or mountains. This sufficiently indicates, that we may introduce the melancholy hare, the partridge, wild or domesticated geese, ducks vagrant or civilized—in plain English, wild or tame—woodcocks and snipes, widgeons, teals, lapwings, and plovers; with, in general, all those aquatic birds which nature seems to have rendered amphibious, only to afford gourmands double means of approaching and seizing them. This salmi, which received it's birth in a country abounding with woodcocks, issued from the brain of the procurator of an abbey of Bernardines, renowned for the excellent fare with which they regaled amateurs. He was often invited, for the pleasure of seeing him prepare this delicacy; and, though he operated before every body, no person could ever arrive at the

excellence of his performance. All the salmis which were attempted to be made in the same manner, were only frigid copies of an excellent original, or distorted counterfeits of a work the most perfect of it's kind. This respectable Bernardine, the memory of whom will to us ever be precious, conceived a friendship for the author of this work; as if he had foreseen the services which he was one day to render the alimentary art. In the course of this amity, he was pleased to impart the means of enabling him to operate like himself; with the sole condition, that he should not make any salmi within the range of twenty leagues from the Abbey of Haute Seille. It is, then, after having performed under the very eye of Don Claudian, and guided by his experienced hand, that the author has succeeded in seizing his manner, so as to have even rendered him jealous, if it were possible for a true gourmand ever to be so of any thing but the progressive perfection of his art. We have said, that this composition is applicable to all sorts of black game; let us here take woodcocks and snipes for our example: it will be easy to apply the same process to other birds; and, with regard to proportions, they must be regulated by the number and size of the pieces—Take three woodcocks, or four snipes, roasted on a spit, but underdone. Divide them according to the customary rules of the art of carving; then cut in two the wings, the legs, the breast, and the rump: put the pieces, as they are thus ready, on a plate. In the dish on which they were cut up, and which ought to be of silver, bruise the livers and entrails of the birds; squeeze over them the juice of four lemons quite clear, and the yellow rind of one grated

or cut very small. Arrange the parts cut up on the dish, season them with a little basket salt, and with all the richest spices in fine powder; or, instead of these spices, nicely pounded long or Cayenne pepper and nutmeg: adding two spoonfuls of the choicest French mustard, prepared with odorous vinegar, &c. and half a glass of white wine. Place the dish over a chafing-dish or lamp with lighted spirits, and stir the whole continually, so as for each morsel to be penetrated by the seasoning without any of the pieces either adhering to each other or to the dish. The greatest care must be taken to prevent it's ebullition, or boiling; but, when it approaches that height, pour over it a few small streams of the purest virgin oil: then, diminishing the flame, continue stirring for a few moments; take off the dish; and immediately serve it round, without farther ceremony, as this salmi should be eaten very hot. It is absolutely necessary to use a fork on the occasion, through fear of devouring one's own fingers, if they should have happened to touch the sauce! After this true French hyperbole, which we have faithfully translated, we shall only add, that this singular writer strongly recommends an alliance of the Bernadine salmi, hitherto confined chiefly to what the French call black game, with the family of turkey polts; from which union, he seems persuaded, it must necessarily acquire new glory.

Real German Sour Crout.

THOUGH this article is, in England, constantly called sour crout, the genuine German name, sauer kraut, by no means implies that it is an acid. Sauer, in fact, signifies salt; and kraut, cabbage: but, from the somewhat similarity of sound, the

English word sour has been adopted, instead of salt; and, what is of still more importance, in endeavouring to justify this appellation, the article is here rendered acid as well as the name, by attempts to make it with vinegar, which in Germany never enters the composition. It would, perhaps, be difficult entirely to destroy an error so deeply rooted; but, surely, we may be permitted to suggest, that it ought, at least, to be called salt crout, should our refined ears happen to revolt at some imagined vulgarity of sound in the plain literal translation of salted cabbage. In the mean time, it is not to be denied, that this cabbage becomes slightly acidulated by the fermentation which it experiences; though insufficiently so, to predominate over the saline flavour from which it derives its true original name. The genuine method of preparing, in Germany, what we must, to be generally understood, still erroneously call sour crout, has never yet appeared in any English book whatever: such compositions, indeed, as even our best cooks produce under this name, are by no means likely ever to arrive at any degree of popularity; while, in Germany, among all ranks, from the highest to the lowest, it is as constantly at table as potatoes are in England, and considered to be still more wholesome. When the soundest and largest white cabbages are in season, vast quantities are prepared by private families, as well as dealers, in the following manner—Having trimmed and cleaned the cabbages, they are halved, or quartered, according to their respective magnitudes, and then cut into the finest shreds by means of an instrument constructed for this sole purpose. This consists of a sort of small table, in which is fixed a sharp iron, like that of a

carpenter's plane, or a cucumber cutter, but from a foot to eighteen inches in length; confined between two boards about four inches high, to form a sort of channel for working the cabbage over the edge by which it is shred. The operation is performed by expeditiously and evenly passing the flat part of the cabbage along the surface of the table; when, being pressed over the slicing or planing iron, the shreds are taken off as thin as shavings, and not larger than a sort of flat vermicelli. In this minuteness, which has never been regarded in any of our English sour crout, consists in a great degree the delicacy and excellence of the article. As it is thus shred, it falls into a basket placed for its reception beneath the table; and, when done by an ingenious person, with both hands, and his whole strength on the cabbage, it is astonishing what prodigious quantities are thus finely shred in a very few hours. There are, in fact, during the season, persons who go from house to house, carrying their machines with them for, the purpose of thus shredding cabbages to make the annual provisions of sour crout. In this operation, as in planing wood, &c. the iron may be adjusted to any required thinness of the shreds or shavings cut. These shreds of cabbage are strewed even, at the bottom of a hogshead or barrel with the head off, to the depth of about three inches; over which, are strewed three or four handfuls of salt; and, then, another like layer, salted in the same manner, till the vessel be nearly full. The head or cover of the vessel, for it is never fastened, nor must it be quite large enough for that purpose, is now put over the cabbage, and very heavy weights, or stones, are placed above, to press it as closely as possible together.

After standing for about a fortnight, the mass begins to ferment; and, as soon as it subsides, it is fit for immediate use, though the better for being a few months old. It should be kept constantly covered, and even pressed; and, when any is wanted for use, it is best to take it from the under part, leaving the top always the same. Indeed, when the liquid floating at top becomes gross and feculent, it should be taken off; and, if necessary, have more salt added. Where wanted for exportation, or sea store, the casks containing it must be filled up, and properly closed; when it will long continue good, and bear any climate. It has, in fact, been found of considerable efficacy as an antiscorbutic, in long sea voyages; particularly, by that celebrated circumnavigator, the late Captain Cook, in his voyages round the world, and deserves to be more generally known in this country, and more commonly used in our navy. In so damp a climate as Great Britain, too, a foreign medical writer remarks, we could not recommend a more antiseptic and wholesome dish. The above plain way of making sour crout, presents it without any peculiar taste which can possibly excite disgust; but, when carraway seeds, wild carrot seeds, or even coriander seeds, juniper berries, &c. are mixed with the salt, as is commonly the case in Germany, there are few English palates by which it would be at first relished; more especially, with carraway seeds. Even this most powerfully repulsive flavour, however, as it commonly proves to those who taste it for the first time, like caviar, olives, &c. would soon be relished, after a fair trial, even by the most delicate persons who possess a sufficient degree of reason to overcome the prejudices

of custom. Coriander seeds well pounded and sifted, and moderately strewed over the different layers, give a very agreeable flavour; or a few juniper berries, slightly bruised, which should be taken from the crout when it is wanted for use. The crout, indeed, is generally well washed before being boiled, stewed, fried, &c. It is, in Germany, eaten with almost every thing, like our most common vegetables: but, in England, has chiefly been served up not only ill prepared, but with absurd medleys of salt beef, pickled pork, and sausages, &c. all at once; so as to suit few appetites, even of those by whom it might be well relished with either article singly.

Brown and White Vermicelli Soups.

BOIL two ounces of vermicelli in three quarts of beef or veal stock, for about twenty minutes; skimming it, and seasoning to palate: this will be sufficient for preparing the common brown vermicelli soup. White vermicelli soup, however, should be made in the following manner—Blanch two ounces of vermicelli, in the usual way, by putting it over the fire in cold water; and, on it's boiling up, strain it off, and throw it into fresh cold water; for, were it suffered to continue draining in the sieve while hot, it would become lumpy, and not again dissolve. After straining it, when quite cold, dry from the water, boil it in three quarts of veal stock, or broth, for a quarter of an hour; rub it through a tammy; season it to palate; and make a leason of four eggs, and half a pint of boiled cream gradually added, with or without a table-spoonful of béchamel. Put the leason to the soup, off the fire, stirring it all the time: then set it on the fire again, to simmer for five minutes; still continually stir-

ring it, as the eggs would otherwise curdle. This is a most delicate and excellent vermicelli white soup.

Grand Christmas Pie.

IT is common, in many parts of the country, and particularly in Yorkshire, Norfolk, and other counties famous for game and poultry, to make enormous pies, many of which are sent annually as Christmas presents to London friends. The following method of making one of these pies, on a moderate scale, which may, of course, be augmented or even diminished at pleasure, has been very highly extolled, and is perhaps difficult to be surpassed—Having boned a couple of turkeys and a couple of geese, and well rubbed the insides of each, with beaten long pepper, salt, and a little mixed and pounded spice, let them remain two or three days to be thoroughly penetrated with the seasoning. Then prepare a quantity of good farce, or forcemeat, with some raw but peeled truffles, and about two pounds of fine ham which has been braised at least an hour and a half; and, drawing the two turkeys one within the other, stuff some of the farce or forcemeat, with a few of the truffles and all the ham, into the middle, and tie the whole up in whatever shape best pleases the fancy. The geese are to be treated exactly in the same manner, only omitting the ham. Where any hares, partridges, pheasants, &c. are introduced, they must be boned, and stuffed like the geese. Put these articles in such a braising pan or stewpan as will barely contain them, the better to preserve their respective shapes, with not more than a quart of stock, gravy, or broth, and let them gently simmer over a slow fire, to set. This will take about half an hour; and, while they

stand to cool, if the pie has not been raised the preceding day, which is the advisable way where the pie is large, as it will best stand the oven, do it in the following manner—To two quarts of water, put a quarter of a pound of butter, and set it to boil. Then break into the centre of the flour four eggs, pour in the melted butter, and stir the whole together with a spoon till the eggs and butter are perfectly mixed. Work them up well with the flour, for a quarter of an hour or more, till it becomes a stiff paste; then set it before the fire for about half an hour to sweat, and afterward form or raise the pie, in any shape, of the size required. This being done, and the intended contents cold, lay cutlets of veal, or beef steaks, at the bottom; over them, a layer of forcemeat; and, above that, the turkeys, geese, &c. with forcemeat and raw truffles peeled between them, as well as all round the sides of the pie; and, on the top, spread sheets of bacon. Cover the pie in with paste, and ornament it in a bold stile, as very minute parts do not well stand the long continued heat which is required for baking such a pie. It must not be baked till the morning after it is made; and then, when the bread is drawn, be put into the oven, and suffered to remain eight hours; after which, it will take a day and a night more to get sufficiently cold. Great caution must be used, in drawing it from the oven, to prevent either bursting or damaging the pie, or spilling any of the fat which rises to the top; as this fat, by soaking into the poultry or game, renders the flesh so deliciously mellow. Before these pies are sent to table, it is common to take off the sheets of bacon, and supply their place with chopped seasoned jelly or aspect; but, as this jelly, if long kept, is apt to turn

sour, it may be best, where pies are very large, to send the chopped aspect to table in a sauce tureen. Small pies of this sort should never go to table without having chopped aspect put over them. All cold pies whatever, of game, poultry, or meat, intended for keeping, may be made after a similar manner: this being, in fact, a sort of grand English Perigord pie; and, though a common present for Christmas, it forms an acceptable dish during every season of the year.

Curious German Method of making Excellent Green Tea with Strawberry Leaves.

THIS native tea, a respectable German writer roundly asserts, far surpasses all others for it's fine flavour and good effect. The best strawberry plants, for this purpose, are those which grow wild on the loftiest hills. The leaves are to be gathered, with the flowers, in the spring, while they are young; and only the smoothest and cleanest leaves selected, as they are never by any means to be washed. They must be dried in the air, but not in the sun, as drying them in the sun would diminish their virtues. To these leaves, the Germans give the appearance of Chinese tea: by first pinching their stalks clean off; then warming the leaves over the fire, rolling them up in the hand while they remain flexible, and letting them dry thus rolled. When the leaves are thoroughly dried, the tea is fit for use; and, on being made exactly in the same manner as China green tea, it is scarcely possible to discover the difference. It is perfectly green, with the flavour of fine hyson, and possesses all it's best qualities. Of it's superior salubrity, there cannot be the smallest doubt: and we, therefore, earnestly recom-

mend it to general attention; as capable, perhaps, of being rendered an article of very great national as well as individual importance, by a proper culture of that particular variety of the wild strawberry which may in England be found best suited to this purpose.

Ragout Powder.

MOST frugal housewives will at once see the utility of keeping this useful powder in their store, that it may be constantly ready for ragouts, and all brown dishes and sauces, to which it gives a most agreeable flavour. It is much made on the Continent, in the following manner; and may be easily altered, on the same principle, to suit particular purposes or palates—Take four ounces of truffles, two ounces each of mushrooms and roccambole, an ounce and a half of morels, and the thin rinds of two Seville oranges. Dry them all in a warm, but not too hot, place; and, when quite dried, finely powder them in a mortar, and pass the whole through a hair sieve, that all may be alike fine. Add, to this sifted powder, a quarter of an ounce each of cloves and white or long pepper; both pounded equally fine, and passed through the same sieve. Put the whole in a bottle; and keep it well corked, that it may not lose it's strength and fragrance.

Hydromel, Mead, and Metheglin.

THERE seems to be no well defined difference, in our dictionaries, between hydromel, mead, and metheglin: simple hydromel, however, is mere water and honey, as the name hydro, water, and mel, honey, imports; mead may be considered as a more compound and vinous liquor, in which

water and honey, herbs, flowers, and spices, are fermented together, with a somewhat smaller proportion of water than the hydromel; and metheglin, a still richer composition than mead, though formed on the same principle. Indeed, *med* and *methe*, being old British and German names for mead; and *glin*, or *glyn*, for glue; *medy-glyn*, the Welsh word for metheglin, evidently implies it to be more glutinous, or richer with honey, than the *med*, *methe*, or mead. These excellent liquors are but little drank in the metropolis; though they still preserve their credit in many parts of Wales, as well as in the West of England, and all other places where much honey is produced. Almost every family, however, has a different receipt for making mead or metheglin, and hydromel is now scarcely ever heard of. White mead or metheglin, is the most common; but it is of different colours, and sometimes red. From the numerous collections, in our possession, printed and manuscript, a small and very curious volume might be made of such receipts alone: but it does not appear, on comparing the respective names they bear, that there is the distinction which there ought to be, between hydromels, meads, and metheglins, with regard to the proportion of honey; as we find that, with very few exceptions, a fourth part, or one quart of honey, to a gallon of water, or as much as will make it bear an egg, is equally directed to be used, for preparing the hydromel, the mead, and the metheglin. Even the celebrated Sir Kenelm Digby, who was a great lover of this sort of drink, and so curious in his researches that he made a large collection of the choicest and best receipts, calls the liquor which he always directed to be prepared for his own use

mead; notwithstanding he is one of the very few persons who give a still larger proportion of honey, or full one third instead of a fourth only. After all, therefore, we may, at present, regard mead and metheglin, to say nothing of hydromel, whatever might possibly be the ancient proper distinctions, as only different names for the same thing, whether locally or otherwise occasioned. The following receipt and directions for making Sir Kenelm Digby's mead or metheglin, called by him white mead, will afford a good general idea of these liquors; as well as one of the probably best particular specimens of these honey wines, when they were deservedly more generally in vogue—Boil a sufficient quantity of spring water three or four walms, let it settle twenty-four hours, and then pour off sixteen gallons of the clear. In this water, boil ten handfuls of eglantine leaves, five each of liverwort and scabious, four each of balm and rosemary, two of bay leaves, one each of thyme and sweet marjoram, and five of eringo roots splitted, if procurable. When the water has drawn out the virtue of the herbs, which it will do in half an hour's boiling, run it through a strainer or sieve, and let it so settle that the clear may be poured from the dregs. To every three gallons of the clear, take one of pure honey; and, with clean arms stripped up, lade it for two or three hours, to dissolve the honey in the water. Lade it thus, twice or thrice that day; and, the next, boil it very gently, to make the scum rise. Skim it off, as it rises; now and then pouring in a ladleful of cold water, which will make the scum better rise. When it is very clear, boil it more strongly, till it bear an egg so high as for the breadth of a groat to be out of the liquor,

and great walms appear in the middle of the kettle or copper, which boiling with great bubbles in the middle is a sign of it's being boiled to it's height. Then let it cool, till it be lukewarm; at which time, put into it some ale yeast, to make it work, in the same manner as for ale. Put it into a fit barrel, first seasoned with some good sweet white wine; and keep the bung open, till it has done working: filling it up, in the mean time, with some of the reserved honey drink warmed, as it sinks down by working over; and, when the fermentation has almost ceased, fastening a linen bag, by a cord at the bung, before driving it close, containing two parts sliced ginger, and one cinnamon, cloves, and nutmegs, with a pebble or piece of polished marble to make it sink. Cardamom seeds may be added to the spices; and some exceedingly like mint added to the herbs. If desired stronger, put but two gallons and a half of water to one of honey. Any herbs or roots may be used, either for their taste or virtue, after the manner here set down. Draw it off into bottles a fortnight or three weeks after it has done working; as, when worked with yeast, it otherwise soon becomes stale, and will thence grow sour and dead: but, if left to ferment of itself, in the sun, without any admixture of leaven or yeast, it may be kept long in the barrel, provided it be constantly filled up to the top and very closely stopped. "I conceive," says Hartman, the celebrated chemist, who first published this receipt, and was long employed by Sir Kenelm Digby, "that it will be exceedingly good thus—Having a strong honey liquor, of three parts water to one of honey, well boiled and scummed, put into it, as soon as taken from the

fire, a good handful or two of clove gilliflowers, first wiped and all the whites clipped off, for every gallon of liquor. Let these infuse thirty or forty hours; then strain it from the flowers, and either work it with the yeast, or set it in the sun to ferment. When it has almost done working, hang in it, at the bung, a bag of like gilliflowers; which, if duly dried, I think, are the better. I conceive, that bitter and strong herbs, as rosemary, bays, sweet marjoram, thyme, and the like, conserve mead the better and longer: but neither must these, nor the clove gilliflowers, be too much boiled, for the volatile pure spirit flies away very quickly; therefore, rather infuse them. Beware of infusing gilliflowers in any vessel of metal, except silver, for all other metals will spoil and deaden their colour; glazed earth is, therefore, the best." This will produce a fine red colour. The true art of making good mead or metheglin, is so judiciously to select and proportion the different herbs and spices, as to have no one predominating flavour. There are, perhaps, few persons who do not overcharge it with their chief favourites; yet such is it's agreeable nature, that there is hardly a possibility of making it very unpleasant. Dr. Shannon calls mead and metheglin, taking them conjunctively, an ancient vinous liquor, made from honey, of great celebrity in the northern parts of Europe; observing, that this pure, wholesome, nutritious liquor, has never been sufficiently fermented, nor had time given it to deterge and ameliorate itself by age, like other vinous liquors. None of the natural sweets, remarks this scientific gentleman, so much require the assistance of tartar, as honey. Had it been earlier applied to the making mead or metheglin,

this liquor would better have maintained it's ground against the juice of the grape than it has done; nor is it improbable, that it may yet raise them into general estimation. The Romans mixed metheglin, both for flavour and colour, with the juices of different fruits; particularly, raspberries and white currants. They also made up, with it, their eager or sour wines, and more especially their red wines, of a pure quality; which last they so highly improved, as to attract the powerful panegyrics of Virgil. It's use in making up wines, is not unknown to modern practice; and we heartily wish, that no worse means were ever employed. In the various old British receipts for making mead and metheglin, are to be found almost every description of flowers, herbs, and roots, remarkable for fragrance of scent, pleasantness of taste, or medicinal virtue; but, scarcely ever, any sort of fruit. The following receipt, however, founded on the still more ancient practice of the Romans, combined with the advantage of modern science, and partly suggested and recommended by Dr. Shannon, will produce, if not an exact mead or metheglin, a still better description of both red and white wine, built on the same basis.

Admirable Receipt for making Red and White Mead or Metheglin with Raspberries and Currants.

FOR every gallon of wine to be made, take one pound and a half of honey, half an ounce of tartar, or Bologna argol, and three quarters of a pound of fruit. If, for white wine, white argol should be used, with white currants; and, if for red wine, red argol, with red currants or raspberries. Prepare the honey, by mixing it with as much water as will,

when added to the juice of the fruit, allowing for diminution by boiling, &c. make the proposed quantity of wine. This being well boiled and clarified, infuse in it a moderate quantity of rosemary leaves, lavender, and sweetbrier; and, when they have remained two days, strain it to the expressed juice of the fruit, put in the dissolved argol, stir the whole well together, and leave it to ferment. In two or three days, put it in a seasoned barrel; keep filling it up, as the liquor flows over; and, on it's ceasing to work, sink in it a muslin bag of Seville orange and lemon peel, with cinnamon, cloves, and nutmegs, and closely bung up the cask. If kept for six months, or more, in the wood, and at least nine in bottles, the wine will be truly excellent, whether red or white. In a similar way, may be made all sorts of fruit wines, thus substituting honey for sugar.

Lord Holles's Hydromel.

IN four parts of spring water, dissolve one of honey, or so much as to make the liquor bear an egg buoyant the breadth of a groat; then boil it very well, and let all the scum be taken away. Put in a small quantity of sliced ginger; and, when it is tunned, hang as much more in a bag from the bung: not enough, in all, to make the liquor taste of ginger, but merely to quicken it. There is nothing else put in: yet, in time, this hydromel works of itself; and, after a year, is good to drink. This old receipt, from Sir Kenelm Digby's collection, may serve to demonstrate what has been asserted; that there is, in fact, little or no essential difference made between hydromel, mead, and metheglin. The dearth of honey, in England, seems to have been one considerable cause of bringing

these admirable vinous liquors into disuse; and the comparative cheapness of sugar will powerfully operate to prevent their compleat revival, notwithstanding their very peculiar excellence.

Rich Mead or Metheglin, equal to Foreign Wine.

THE following modern receipt will produce a mead or metheglin fully equal to most of the richest and best foreign wines—Mix well the whites of six eggs in twelve gallons of water; and, to this mixture, when it has boiled half an hour, and been well scummed, add thirty-six pounds of the finest honey, with two dozen rinds of lemons. Let them boil together some little time; and, on the liquor's becoming sufficiently cool, work it with a little ale yeast. Put it, with the lemon peel, into a seasoned barrel, which must be filled up, as it flows over, with some of the reserved liquor; and, when the hissing ceases, drive the bung close. After the wine has stood five or six months, bottle it off for use. If intended to be kept several years, put in a pound more honey for every gallon of water. This will produce a most luscious, rich, strong, and salubrious wine; possessing, largely, all the best medicinal virtues of honey.

German Paste for Larks, &c.

THE superior dexterity and skill of the Germans, in taking, breeding, and educating song birds, is sufficiently known throughout Europe. The passion for keeping birds is, indeed, greater in Germany, than any other part of the world; and many of the towns, and even cities, resound all night long, during the spring and summer months, with the dulcet notes of the night-

ingale. At Vienna, and in many other places, families pay the bird dealers a certain sum for the season, to be supplied with their favourite singing birds; which are daily visited, fed, cleaned, &c. by the furnisher, and taken back when they cease to be longer in song. Even thousands of canary birds, &c. bred in Germany, are every year brought over to England for sale. These habits serve to account for the extraordinary perfection at which the Germans have in this respect arrived, notwithstanding the apparent unfavourableness of the climate, which seems more successfully opposed by their use of stoves than by our chearful open fires. To facilitate their labours, they have greatly simplified the art; and, among the rest of their improvements, by a very few judicious combinations of food, contrive to supply almost every description of birds. The following paste, though commonly called, in England, German paste for larks, is suitable to most other birds—Incorporate the meal of beans, of chick peas, and common nuts blanchèd and pounded like almonds, with clarified honey, over a slow fire, to granulate the paste. Pass it through a coarse sieve; after which, when quite cold, make it up into rolls, keep it in a place neither too damp nor too dry, and grate it as it is wanted.

Delicate Paste for Nightingales.

THE following paste for nightingales, is from a genuine receipt of the celebrated Aldrovandus—Take two pounds of fine chick pea meal, and one pound of the choicest blanchèd and pounded sweet almonds; and mingle the whole, over a slow fire, with five ounces of fresh butter, in a well tinned saucepan. When the butter is

melted, add the yolks of two eggs, with a little saffron; and, continually stirring together the mass with a spoon, throw in, from time to time, a few spoonfuls of clarified honey, till the mixture has acquired a proper consistence. After it is sufficiently done, and has stood a little to cool, pass it through a strainer, or colander, the holes of which are just big enough to admit the largest seeds of millet. This paste is to be kept in an earthen or stone jar covered with parchment, in a place rather moist than dry; and if, after all, it should ever become too hard, it must be softened, before giving it to the birds, with a little clarified honey.

Easy German Method of preparing a Universal Food for both Hard-Beaked and Soft-Beaked Birds.

FOR this curious article, which consists of two valuable receipts, we are indebted to a modern German naturalist, the celebrated Mr. Bechstein—"As much," says this ingenious gentleman, "as I have ever been adverse to all recommendations of universal remedies, I must on this occasion myself recommend, as what I have experienced from my childhood, not only one general food for singing birds, but more: for there are, in fact, two different foods for all sorts of singing birds, which I can recommend as equally universal; and with which all my birds in cages, and not those only which are kept for singing, are preserved in the most perfect health. These compositions do not merely recommend themselves for cheapness and simplicity, though on those accounts valuable; but, chiefly, with those who have numerous birds, for the prodigious saving of time in feeding them. The first of these universal

foods is thus prepared—Soak a well baked stale French roll, or brick, in cold water, till it becomes thoroughly wet: then squeeze out the water, crumble the bread, moisten it with milk, and add a little coarsely ground barley; or, if wheat be thus broken, somewhat more minute than semolina, it is still better. The other universal food is made thus—Take a carrot, which may be kept fresh, in sand at the bottom of a cellar, the year round; and grate it on a tin grater, which must always be brushed clean directly after being used. Then, sopping a French roll, and straining out the water, mix both with two handfuls of the above barley grits, or small wheaten semolina, and rub them well together in a marble mortar. On these foods, there is nothing more to remark, than that they must be fresh made every morning; as, otherwise, the first would soon become sour and hurt the birds. For this reason, I have a long trough, the length of half the cage, made of earthenware; which is not only easier and more effectually cleaned than wood, but better preserves the food from immediately turning sour. With this food," adds Mr. Bechstein, "my birds, of which I have constantly from thirty to forty flying about in a room, are all not only healthy, but so well fed as to evince no perceptible ill effect from their confinement. Birds of all sorts, hard beaked or soft, feed freely on this food; and, in my room, may be seen, at once, finches, larks, quails, red-tails, golden wrens, canaries, &c. feeding at the same crib or manger." For occasional dainties, this gentleman sometimes throws them a few bruised hemp seeds, maw seeds, carrot seeds, crumbs of bread, or ants eggs; but, he by no means considers it as necessary.

Art of Silvering Looking-Glasses.

THOUGH a looking-glass be regarded as the faithful reflector of truth, it certainly presents a fallacy in it's own silvery aspect: being, in fact, like several other articles said to be silvered, prepared without a single particle of real silver, properly so called; unless we admit that mercury, being generally denominated quicksilver, is entitled to the name of silver. Pins, however, are said to be silvered, in which there is not even any quicksilver, they being merely boiled with tin filings in tartar; and saddlers and harness makers, &c. generally cover their wares, for common purposes, with tin only, which is also called silvering. The true art of silvering looking-glasses is as follows—On a smooth stone table, surrounded by a rim, is spread smooth blotting paper to somewhat more than the size of the glass, strewed over with finely levigated pure chalk, covered with a leaf or leaves of tin foil, thicker or thinner according to the magnitude of the glass. Where there is occasion for more than one leaf of foil, they must be joined with great exactness, the edge of one rather bearing on the other than leaving any deficiency. On the tin foil is poured, at first, a very small quantity of quicksilver; which is gently brushed about, or distributed, uniformly over the whole, with a hare's foot, a little cotton, or the feathered part of a quill, till the entire surface of the tin appears bright by amalgamation. The quicksilver has, at this period, corroded only the upper surface of the tin; but, did the operation, or rather process, here cease, the texture of the foil would soon be compleatly destroyed by a total combination. A sheet or pièce of paper,

somewhat larger than the glass, with the edges neatly cut, is then placed on one of the rims of the table; and, over this paper, the plate of glass to be silvered: which is now cautiously slid obliquely onward, till so compleatly in contact with the quicksilver surface as not only to prevent the interposition of air bubbles, which would be the consequence of any perpendicular application, but in a great measure to drive before it all the dust and other impurities. When the whole surface of the glass is thus applied to the quicksilver, the paper is gently removed with the left hand, while the right presses down the glass plate; which is immediately covered with thick paper or cloth, and has a heavy weight laid on, so as to bring it into close contact with the amalgamated tin foil, and make it adhere closely to the glass. The superfluous quicksilver is then poured off, and the glass suffered to remain undisturbed till the silvering be sufficiently dry, as it generally is in a day or two; the quicksilver between the glass and the tin becoming, in that time, gradually absorbed by the latter, and forming a hard amalgam, or metallic paste, not very easily injured or removed, especially when defended by the manner in which looking-glasses are commonly framed. They should not, however, be too much exposed to accidents, or placed against damp walls: as a moist situation will occasion the quicksilver to lose it's tenacity; and, in a short time, greatly impair the beauty of the glass. Where those looking-glasses with angular surfaces, called diamond-cut, are wanted to be silvered, a border of the figure of the glass must be formed on the table, which may be effected by a movable frame; when, the paper, leaves of foil, &c. being brought

over this border, the subsequent proceeding may be the same as has already been described. Great care must be taken, however, that the glass be properly let down within the border; so as to bear every where, both on the border and the surface of the table.

Method of Silvering Glass Mirrors and Globes.

THESE convex and concave reflecting glasses, which magnify and diminish the objects they represent, as well as the hollow glass globes, are respectively denominated, when silvered, convex, concave, or hollow mirrors. The two former are silvered in the same manner as looking-glasses in general; only that, instead of being done on a flat table, moulds of plaster of Paris are formed for the purpose, suited to their respective forms: but, as no pressure can be given to the hollow globes, the plates of tin foil are incapable of being applied, and the quicksilver is therefore rendered of a proper consistence by amalgamating it with some of the other metallic substances. The following is the most approved method of silvering these globes, or hollow mirrors—Take four parts, by weight, of quicksilver, two of bismuth, and one each of lead and pure tin. Melt together the tin and lead; and, when they are fluid, add the bismuth. That also being melted, take the whole from the fire, and stir in gradually the quicksilver, a little at a time, till all be united. When the mass has become so cool as not to endanger it's breaking the glass, pour it in the globe to be silvered, by means of a paper funnel reaching to the bottom; and move the glass gently about, so that the amalgamated matter may flow over and adhere to every part. This will effectually silver

the globe; when the superfluous amalgam is to be poured out, and the globe kept still till it gets perfectly cool. If, during this operation, the mixture should appear to set in the globe, and not be sufficiently liquid to flow about and cohere with the glass, a gentle heat will remedy the defect; and, on the contrary, should the matter prove too fluid, and not possess sufficient tenacity to fix itself to the glass, it must be taken out, and receive an addition of bismuth, tin, and lead, by means of a proper heat. The appearance of these globes is sometimes varied, by using glass of different colours; such as yellow, blue, green, purple, &c. which, however, makes no sort of difference with regard to the method of silvering them.

Process for Distilling a superior Rose Water, as practised in France, Italy, and Germany.

TAKE twenty-four pounds of the freshest and finest roses, gathered before sunrise, those gathered after the sun has risen not possessing nearly so much freshness and powerful fragrance; then, having plucked the leaves or petals from their calices or cups, put them in a stone mortar, pound them to a paste, and place it in a stone jar or unglazed earthen vessel carefully covered. Next, dissolving a pound of rock salt in two gallons and a half of river water, dilute the paste in this brine, and leave the mixture to digest in the air, if the weather be sufficiently warm, or in any other warm situation. Throw the whole on a coarse cloth; and, having well expressed all the liquid, pour it into an alembic. Infuse the leaves with five quarts of warm water, and keep it in the same degree of heat for five or six hours; and, after leaving it gradually to cool, press out the li-

quor as before, add it to the rest, and distil it till a gallon of rose water be obtained. Then, changing the recipient, renew the distillation, and continue it as long as any odour remains. This last liquor is to be set aside, and carefully kept for use against the next time of distilling. In the mean time, to a quarter of a pint of rectified spirit of wine, put four drops of the essence or essential oil of cedrati, and four or five drops of essence of amber; and, mixing it with the gallon of liquor obtained by the first distillation, distil it over again, stir it well about, and let it stand six months, when it will be found a most admirable rose water.

Art of Dressing Flax so as to resemble Silk.

THIS art of softening flax, so as to make it resemble silk, is described to be thus practised in Germany—Take one part lime, and between two and three parts wood ashes; pour over them a due proportion of water to make a strong and sharp ley after they have stood together all night, which must be poured off when quite clear. Tie handfuls of flax at both ends, to prevent it's entangling; but let the middle of each be spread as open as possible in a kettle, on the bottom of which has first been placed a little straw, with a cloth over it. Then put another cloth over the flax; and so continue covering each layer of flax with a cloth, till the kettle be nearly full. Pour over the whole the clear ley; and, after boiling it for some hours, take it out, and throw it in cold water. This boiling, &c. may be repeated, if judged requisite. The flax must be each time dried, hackled, beaten, and rubbed fine; and, at length, first dressed through a large comb, and then through a very

fine one. By this process, the flax acquires a beautifully bright and soft thread. The tow which is beaten off, when papered up and combed like cotton, is not only used for many of the same purposes, but makes an excellent lint for veterinary surgeons, &c.

Excellent Potatoc Cheese, as made in Germany.

BOIL, without peeling, some of the largest and best potatoes, till they are soft but have not burst their skins, as that would diminish their strength. When cold, peel them very cleanly, and beat them with a large wooden pestle till the whole be one uniformly fine and smooth mass. This potatoe paste, with only the addition of some milk and rennet, the same as for common cheese, may be made into potatoe cheeses of various qualities. In none, however, must it be prepared very hot, or made too rich of milk, as it would then heave and burst. Put in a cheese cowl about five pounds of potatoe paste, and only one pound of milk with rennet; adding as much salt, with carraway and cummin seeds, as is thought proper, the same as for common cheese in Germany, then knead it all together. Or, take four parts of potatoe paste, and two of milk and rennet; or three parts of the first, and two of the latter. The first, which is cheap and good, is chiefly intended for the poor; the second, is very universally relished; and the last, is suited to the daintiest palates. All the three sorts are to be thoroughly kneaded, and covered up; and, being kept three or four days in winter, but in summer only two or three, are again to be well kneaded together, filled into the cheese baskets, or moulds, and left to drain dry. Having thus remained some time, accord-

ing to the state of the weather, these cheeses are to be laid on a board, and left to dry gradually in a gentle warmth; but not either in the heat of the sun or that of an oven, which would be apt to burst them. If, notwithstanding every precaution, they should happen to burst, they must be sprinkled with beer, or have a little turned milk, with some curd or cream mixed, put over them, and then be well dried. When dry, deposit them in pans or barrels: at the bottom of which, first strew some green chickweed, which in summer grows plentifully in most gardens; then put on a cheese, cover it with more chickweed, and then another cheese, covered in the same manner, till the vessel be full. They should remain thus for a fortnight or three weeks; as, the older they are, the better they become. A potatoe cheese of still superior delicacy, may be prepared by using one part only of potatoe paste, with three parts milk and rennet, managed like the former, and left three or four days in the moulds. It will then form a layer the thickness of a thumb, in the cheese basket or mould: and on it must be strewed some pounded caraway seeds mixed with beaten mace, and fresh butter the size of a walnut be spread over with a spoon; next, another cheese; and, above this, the same ingredients as before. Thus continuing, layer after layer, till the basket or mould be full; when it must, after remaining a sufficient time, according to the state of the weather, be taken out, and placed on a board to dry gradually, &c. in the same manner as has already been directed. When this cheese gets old, it far surpasses the best Dutch cheese; as do the foregoing potatoe cheeses most cheeses of the common kind. They keep good for years; never breed worms;

and are, indeed, the better for age, while they continue to be kept in a dry place.

Fine Ebulum, or Rich Elder Berry Beer and Ale.

THIS fine old cordial beverage of our ancestors, formerly in high estimation for its pleasantness and medicinal virtues, as a sovereign remedy of the most agreeable nature for colds, &c. is now scarcely known even by name. We hold it, however, much too good to be lost; and are fully persuaded, that all those who may give it a fair trial will thank us for the subjoined excellent receipt—To half a hogshead of strong beer or ale wort, take half a bushel of picked elder berries, with half a pint of pounded juniper berries. Put in all the berries with the hops; and, after the juice is extracted, proceed with the rest of the brewing in the usual way. When it has done working, grossly pound, in a mortar, a quarter of a pound of ginger, half an ounce each of nutmegs and cinnamon, a quarter of an ounce of cloves, and a dram of mace; with two ounces each of candied citron peel, eringo roots, and orange peel, cut in very thin slices: then, putting the whole in a muslin bag, sink it in the liquor, on bunging it up close; and, when the elder berry beer, ale, or ebulum, has stood till it be quite fine, bottle it off, and keep it well corked for use. It is to be drank, either hot or cold, with lumps of loaf sugar in the glass. A common sort of ebulum may be made with merely the juice of the elder berries added to the wort; which is, also, to be drank hot or cold with sugar.

Orange Wine with Raisins.

PICK, and chop small, a quarter of a

hundred weight of fine new Malaga raisins; and, having provided a dozen and a half of the largest and richest Seville oranges, pare off the thin yellow rinds of a dozen, and put the raisins and rinds in a tub or large pan. Having, in the mean time, boiled eight gallons of soft water till reduced to five, and suffered it to stand a few minutes, pour it hot on the rinds and raisins, stir the whole well together, and let it rest closely covered till quite cold. Stir it well together twice a day, for five days, carefully covering it up each time; and, on the sixth, strain it through a hair sieve, pressing the mass as dry as possible with a large spoon, and put it up in a barrel of a proper size, with the thinly pared rinds of the other half dozen oranges, and a syrup made the preceding day with the juice of the eighteen oranges and a pound of powdered loaf sugar. Stir the whole well together, stop it close, let it stand two months to clear, and then bottle it off. It will keep three years, and prove the better for keeping.

Exquisite Orange and Lemon Wines, made with Honey and Raisins.

THERE is no difference whatever necessary to be remarked, in making orange and lemon wines; the somewhat larger quantity of sugar, which might be found necessary for lemon wine, usually about an eighth part more, being sufficiently made up by the superior quantity of juice which the same number of Seville oranges supply. Both wines may be exquisitely prepared by the following method—To every gallon of water, take two pounds of honey, one pound of Malaga raisins, and a large Seville orange, or lemon, with half an ounce of white argol or tartar. The honey to be

clarified in the usual way; the tartar to be dissolved in sixteen times its weight of hot water, and added at different stages of the fermentation, a little at a time, stirred in with the liquor. Both the orange and lemon wines, when thus properly made, will be found truly delicious. They lose, at a particular age, much of their peculiar orange and lemon flavour; the orange wine approaching the flavour of bergamot, and the lemon that of citron, as they respectively become older. These wines may be made very good with the same quantity of sugar, instead of honey, or even of refined molasses deprived of its colour and empyreumatic or burnt taste; but, certainly, honey produces the richest and best wine.

Cheddar Cheese.

THE Cheddar cheeses, though now scarcely known, were once extremely popular, and rivalled in size even those of Cheshire; it has, indeed, often been necessary for two men to be employed in setting a Cheddar cheese on the table. These cheeses derive their name from that of the place where they were originally made; a town, called Cheddar, near the city of Wells, in Somersetshire. The manner of making a Cheddar cheese is this—Put to the evening cream, and morning milk, of twelve cows, three spoonfuls of rennet; and, when it is come, break it and whey it. On its being well wheyed, break it again, work into the curd three pounds of fresh butter, and put it in the press. Turn it in the press very often, for an hour or more; changing the cheese cloths, for quite clean ones, each time: toward the last, put to it two or three fine dry cloths. When it has been thirty or forty hours in the press, accord-

ing to the thickness of the cheese, take it out, wash it in whey, and lay it in cloths to dry. Afterward, place it on the shelf, and turn it often, till sufficiently ripe for eating.

Gildings on Paper, with the Art of preparing Gold Powder, Shell Gold, &c. proper to be used in Painting with Water Colours.

THERE are various methods used for gilding paper, according to the several purposes intended; but, for the most part, isinglass size, and gum water, are used as the cements, and the gold powders are more generally employed than leaf gold. The gilding proper to accompany water colours, may be either leaf gold or gold powder. Leaf gold, which is necessary in all cases where a metalline and shining appearance is wanted, may be laid on the designed ground by means of either gum water or weak isinglass size, not too freely spread, and having time previously given it sufficiently to dry; the judgement of which must be formed, as in other kinds of gildings, by touching with the finger. The management of the gold, also, is much the same; and, where a polished appearance is wanted, a dog's tooth, piece of agate, or other burnisher, may be used. In gilding larger surfaces, it will be advantageous to colour the ground with gall stone; and, if colours are to be laid on the gilding, brushing the gold over with the gall of any beast will make it take them in a much more kindly manner. When gold powder is used with paintings in water colours, it is previously formed into shell gold; so called, from it's being usually put into muscle shells, in the same manner as water colours. This shell gold is prepared by tempering the gold powder with very weak gum water; to which a little

soap suds being added, the gold will more easily and freely work. German gold powders, made from Dutch gold, and several other counterfeit gold powders, are often used, and for very common articles may answer the purpose; but, the true gold powder is made in the following manner—Grind, on a stone, any quantity of leaf gold, with virgin honey, till the texture of the leaves be perfectly broken, and their parts most minutely divided. Put the mixture into a bason of water; and stir it well about, that the honey may dissolve, and the gold be by that means freed. When it has stood long enough for the gold to subside, pour off the water, and add fresh, till all the honey be compleatly washed away; then place the gold on paper, and dry it for use.

Preparation of Gum Water, and Isinglass Size, for Painting and Gilding in Water Colours.

WITHOUT isinglass size, as well as gum water, judiciously managed, neither gold, nor all sorts of colours, can be always properly prepared for gilding and painting on paper. The gum water should be thus made—After powdering three quarters of an ounce of gum Arabic, and a quarter of an ounce of gum Senegal, tie them up in a muslin bag; leaving so much unoccupied room as to admit it's flattened pressure by the hand. Having squeezed it till flat, put it in a quart of hot water: moving it sometimes about, and stirring the water, for twenty-four hours; when, the gums being dissolved, the bag must be taken out. Then, dividing the fluid into two parts, add to one half a quarter of an ounce of powdered white sugar candy, and keep the other in it's pure state; thus, both a strong and a weak gum water, each proper for particular

purposes, are readily obtained. The best method of making the isinglass size is as follows—Boil half an ounce of beaten or finely shred isinglass in a pint and a half of water, till it be wholly dissolved; and strain the fluid, while hot, through a linen rag. Divide the size, like the gum water, into two parts; adding, to one half, an equal quantity of hot water: thus, a strong and a weak size will likewise be obtained.

Gilding proper for forming Letters of Gold, and embellishing Manuscripts, either on Vellum, Parchment, or Paper.

THE easiest and neatest method of forming letters of gold on paper, and for ornaments of writings, is by using what was formerly called gold ammoniac, and which is thus prepared—Powder some gum ammoniac: and dissolve it in water which has previously been impregnated with a little gum Arabic and juice of garlic. This gum will not so dissolve in water as to form a transparent fluid, but produces a milky appearance; from whence it's solution is, in medicine, called lac ammoniacum, or ammoniac milk. With a pen or pencil dipped in this milk, write or draw on the vellum, parchment, or paper, the letters or figures of the intended gilding; and, when dry, or any time afterward, breathe on it till it be moistened, and immediately lay pieces of leaves of gold, cut in the most æconomical manner, over the parts written or drawn on with the ammoniac milk, pressing them gently to the paper with a ball of cotton or soft leather. On the paper's becoming dry, which a short time or gentle heat will readily effect, brush off with a soft pencil, or rub off with a fine linen rag, the redundant gold, which covered the parts between the lines of the

drawing or writing; and the finest hair strokes of the pencil or pen, as well as the broadest, will appear perfectly gold. In old manuscripts are often seen highly ornamented letters of gold, which rise considerably from the surface of the paper or vellum, in the manner of embossed work. Of these, some are less shining, and others have a very high polish: the one being produced by friction, on a proper body, with a solid piece of gold; the other, by leaf gold. The method of making these raised letters by means of solid gold, is as follows—Reduce crystal to powder, temper it with strong gum water till it be of the consistence of paste, and with this paste form the letters; when they are dry, rub them with a piece of gold of a good colour, in the manner of polishing, and the letters will appear as if gilt with burnished gold. These letters may be formed by stamps: the embossed figure, either of the separate letters, or of whole words, being cut in brass; and, when the stamps are to be used, anointing each letter carefully with the end of a large feather dipped in oil, but not so wet as to leave drops in the hollows of the stamps. Fill these concave letters, in the stamps, with the above mixtures of powdered crystal, and gum water; and, wiping the other parts of them perfectly clean, place them on the paper or vellum, laid over some sheets of paper, taking care that the letters may be in the exact position where they ought to be placed, then strike the stamp in a perpendicular direction, but not too forcibly, and take it off in the same direction. The letters will thus be left in their proper stations, and have the same proportions as their archetypes in the stamps. Where leaf gold is used for making embossed let-

ters in manuscripts, the above composition is not proper, but the following will excellently supply it's place—Beat the whites of eggs to an oily consistence; then thicken it with vermilion, to the consistence of paste. Form the letters with this paste, by means of stamps, in the manner already directed; and, when dry, moisten them with a small pencil dipped in strong gum water, which must not run beyond the bounds of the letters. This being of a proper dryness, to be judged by the touch, cover the letters with leaf gold, and press it close to every part with cotton or soft leather. When the gilding is dry, it may be polished with a dog's tooth, or any other proper burnisher.

Art of Gilding the Edges of the Leaves of Books, and of Paper in General.

FOR the gilding of edges, both of books and writing paper, several different cements are used by different workmen; such as strong gum water, isinglass size, and gloves size: but, as the gum water, and weaker sizes, are apt to run beyond the edge, and stick the leaves together, dissolved isinglass, with the addition of a little proof spirit, a sixth part honey or sugar candy, and a third of bole armoniac well powdered, is greatly preferable. The following simple composition, however, appears to be generally adopted—Mix equal parts of bole armoniac and sugar candy, both finely powdered, with the whites of eggs beaten to an oily consistence, and the cement will be fit for use. The paper to have gilt edges, whether in quires or books, must be well cut and polished, and screwed down tightly in a press; it must then be brushed over, first, with the white of egg alone, called glair or glear, by the

bookbinders, &c. and, when that is dry, either with the cement last described, or any other solution of gum or size, with the due proportion of bole armoniac; after which, it may be again suffered to dry, and then be water polished, by rubbing it with a fine linen rag slightly moistened. Being thus in a fit state for receiving the leaf gold, it is to be laid or cut according to the breadth, and pressed closely down by a cotton ball; one piece being added, over the edge or extremity of the other, where the book or paper is large, till the whole surface be compleatly covered. When the gilding is thoroughly dry and firm, it may be burnished with a dog's tooth or agate.

Gilding and Lettering Books.

THE method of gilding used by the bookbinders, for letters and ornaments on leather, is to have the letters, lines, and figures, made use of cut in brass, mounted or fastened in wooden handles; not by sinking, as in copper plate engraving, but by raising or projection of the figure from the ground, as in types and wood cuts for letter-press printing. The back, &c. to be gilt, being brushed over with glair, is wholly covered by leaf gold; and, each single letter or tool to be impressed being heated, but not too violently, it is pressed strongly by the hand or shoulder on the gold, till the whole title or pattern be finished. The superfluous gold, not being fixed by the hot tool and pressure, is readily rubbed off with a soft cloth, called the gold rag; which, when burnt, is often found to contain more than half an ounce of gold. The edges, and bands across the backs, borders inside and out, &c. are formed with circular brass tools, called rollers, cut to

the respective patterns, and which are expeditiously wrought, properly heated, over the gold leaf, by means of a long wooden handle applied to the shoulder, and dexterously guided by the hand. The smooth surfaces of all these brass tools, when well cut, and not too much worn, not only make the gold closely adhere by the pressure and heat, but communicate a good polish, if properly executed, which is rendered highly brilliant by an agate tooth, as the bookbinders call their best tool for burnishing gold in the finishing of books. Lettering and gilding require infinite skill and address: taste is necessary, to compose a pleasing arrangement of the numerous tools; a correct eye, and a steady hand, to direct and govern their application; and the utmost caution in sufficiently heating the tools to fix the gold, without applying them so hot as to burn into the leather.

Turkish Pilau.

THE comparatively small use which is in England made of rice, where it might be so cheaply obtained from the East Indies, seems to reflect no very great credit on our sagacity. Prejudiced against the free use of rice, by silly notions of its insalubrity, though we know it to be almost the sole food of so many millions of Gentoos in the East Indies, and to constitute much the largest portion of grain eaten by all the oriental nations, we discourage its importation here; while it is purchased with avidity, and even cultivated, by several European nations. In Italy, particularly, great quantities of rice are grown; and the best ever eaten at Paris is said to be produced in Piedmont, being far superior to that of Carolina in

America. That the French are not guilty of our folly with regard to rice, will sufficiently appear from the following introduction to the account of the Turkish pilau, by the celebrated editor of the *Almanach des Gourmands*—"Of all the farinaceous foods which divine Providence has made the earth produce for the very utmost gratification of our appetites, rice is, without dispute, the best; as well as that which is most used in our kitchens, and which we see with the greatest pleasure appear on our tables. Its moderate price, its nutritious qualities, and its dietetic virtues, constitute it an aliment equally sought by the poor and rich; and which accommodates itself to the stomachs of convalescents almost as well as to those of persons who enjoy all their digestive faculties in the highest state of perfection. Without noticing soups of rice, which are varied to infinitude, both with flesh and maigre, it figures at the very first, in many entrées; and, above all, in casseroles, either composed with game or butcher's meat. It appears, during winter, in a long list of the most delicious dishes; such as various omlets, puddings, custards, and even simply with milk, as well as covered by carimel. The oven, too, seizes it, to present it to us in cakes, timbals, and a thousand other delicate forms. Rice agrees, in short, with almost every stomach. It is a soft and nourishing substance, of light digestion; and very wholesome, according to the best accounts. Cream made with rice flour is given to the sick, when they cannot bear any solid food, and it very generally succeeds. In short, rice suits every person, even when the stomach is most impaired; observing only to give it, then, in a proportionably thinner form than com-

mon. All those who are subject to scurvy, or scrophulous affections, rheumatism, coughs, colics, and even the gout, will do well frequently to use it; as it cannot fail to mitigate their ills, to lessen their paroxisms, and even contribute to their cure. These numerous advantages, which render the use of rice so precious, make it necessary to assist it's consumption, and increase the variety of it's preparations. Not content, therefore, with our own native receipts, we have explored exotic kitchens, in order to enlarge the circle of our alimentary enjoyments with regard to this article. We know, that the greater part of the orientlists, and particularly the Turks, make very great use of rice; it is, in some sort, the basis, or foundation, of all their repasts, and they prepare it in a thousand different ways. The method which is with them most general, and certainly their best, is the pilau. It has often been attempted to be made at Paris; but, almost constantly, without success. We may, however, arrive at this knowledge, by conforming ourselves with exactness to the following receipt; which was brought from the Levant by a literary character, who had long been resident there, and who has very readily communicated it to us. We are thus enabled to make a true Turkish pilau, either with the aid of meat, or in maigre; and are now going to describe, successively, these two methods. To make it with the assistance of meat—Take a quart of rice well washed in warm water, and three quarts of veal stock or good broth; and set it, in a soup kettle, hermetically covered, over a very brisk fire. When it begins to boil, infuse in a bason or cupful of the liquor a small quantity of Gatinois saffron, and pour it into

the soup kettle. Then make it boil strongly up, keeping the vessel constantly closed. The rice, which has burst, thus hardens itself, and the whole becomes of a good consistence. In a short time, it is to be taken out, and served up, heaped on the dish in a pyramidal form. This process, properly conducted, takes only about an hour; or, at farthest, an hour and a half. To make it in maigre, exactly as the Turks most commonly eat it—Take, in the same manner, one part rice, and three parts water, in which dissolve a very little salt. Boil the whole in a vessel well closed, on a very powerful fire. When the rice is burst, and done, make holes with the handle of a wooden spoon; and introduce in these holes some good fresh butter, or melt it in a stewpan. The butter, penetrating the rice, serves as sauce; it is scummed, and served up in a dish. The Turks, instead of our butter, use a sort of butter called manteca; which is, certainly, not superior to the best in France, and consequently in England. They eat their pilau with wooden spoons made nearly flat, and use only the backs of them for this purpose. By precisely following this receipt, we may be certain of having the true Turkish pilau; but we do not undertake to warrant that it will prove a most excellent ragout: in the mean time, we think that, when made with good veal stock the pilau cannot well be amiss." Such is the account given by this singular French writer of rice in general, and of the Turkish pilau; on which we may observe, that he has certainly confined his excess of panegyric, rather to the rice, than to the Turkish mode of dressing it. The Gatinois saffron, used to colour the Turkish pilau, is probably the carthamus, safflower, or bastard saffron; at least, we have some-

where seen mentioned, that the Turks use that plant for this purpose.

Excellent Oriental Pilau, as made in the East Indies.

THE following method of making a pilau, after the genuine East India method, will be found very superior to those of the Turks, as described in the foregoing French receipts—Shake a piece of fresh butter in a stewpan, over a clear fire, till it becomes brown; then add some very finely shred onion, and let that also brown. Put in some small pieces of beef or mutton, with water to cover them; and stew the whole, till it produces a very rich gravy. Having, in the mean time, well washed some fine picked rice, add water sufficient to cover that also, and let it boil as quick as possible. Then put in a large piece of butter, some grated ginger, a little beaten cinnamon and mace, and a few pounded cloves. Keep it well stirred with a knife, to prevent it's burning, and add some whole pepper. Let it boil very dry, and afterward strain it. Lastly, having ready a boiled fowl, with a piece of bacon, cover them over very high with the rice; and serve up the pilau, accompanied by three hard eggs cut in halves, and six small but whole boiled onions. This is a grand pilau; it may be made in a plainer way as follows—For a quart of rice, boil two quarts of water seasoned with a little salt. In the mean time, having washed the rice, throw it into the boiling water. Do not stir it, but let it boil till the water is consumed, and no bubbles arise. Then melt some butter, without either water or flour, and mix it with the rice. Dish it lightly, and pepper it. This is the common method in the East Indies.

Collared Goose.

CUT a goose down the back, bone it compleatly, wipe it very dry, season it with pepper, salt, and allspice, and roll it together. Let it lay twenty-four hours; pull out all the strings of the legs; and roll up the flesh as neatly as possible, carefully mixing the fat and lean. Bind it very tight; and, putting it in cold water, with a little salt, let it boil four hours. In the mean time, having stewed the bones down, till they produce a very strong jelly, when the goose is cut, pour the jelly over it.

Irish Beef.

PUT, to twenty pounds of beef, an ounce of allspice; a quarter of an ounce each of mace, cinnamon, and nutmeg; and half an ounce each of saltpetre and pepper. Grind and mix all these together, and add as much common salt as will well rub the meat. Put it in a salting tub or pan; rub it with more salt; and every day turn it in the pickle, and rub it with the seasoning that settles. When it has been a month in pickle, take out the bone, and boil the meat in it's own liquor with the addition of as little water as may be necessary for covering it. It may be stuffed with parsley, and is to be eaten cold.

Orange Jelly.

TAKE six China oranges; and, having grated the yellow rind of two, squeeze the whole of the juice to it through a fine sieve. Boil an ounce and a half of isinglass in a little water, with a bit of lemon peel; and, straining it, add it to the juice. Then make a syrup with loaf sugar and water boiled up till of a fine amber colour; and mix all together over the fire, but do not suffer

it to boil. These ingredients, properly managed, will produce a quart of jelly.

Sugar Preserved Damsons.

FILL the preserving pots, or jars, with damsons; and set them in warm water over the fire. When they are enough, boil up a very rich syrup, and pour it hot over them. After they have stood a week, drain off the syrup, boil it up again with more sugar, pour it hot over the damsons, and the next day close them carefully up with bladder and paper.

Marmalade of Quinces.

SCALD the quinces till they are very tender; after which, pare them, quarter them, and cut out their cores, with all the hard parts; and, to every pound of quinces, put three quarters of a pound of powdered loaf sugar. Stew the parings, with the cores and hardnesses, closely covered, in as much water as will afford a pint for every pound of quinces; and, when thoroughly done, and the liquid very clear, cut small the quinces which were mixed with the sugar, strain to them the liquor of the cores, &c. boil up the whole to a marmalade which may be sliced when it is cold, and keep it in pots properly covered for use.

Fine Marrow Pudding.

BOIL half a pound of the finest and freshest marrow in a pint of new milk, with a bit of lemon peel, cinnamon, and half a leaf of laurel. Pour it over the sliced crumb of a three penny loaf, or the same quantity of French bread; and, covering it up, let it stand till quite cold. Beat up well, in the mean time, six yolks with three whites of eggs, a quarter of a pound of powdered loaf sugar, two ounces of

blanched and pounded almonds, and a little orange-flower water; add this mixture to the cold marrow and milk, and bake it in a dish with pulf paste round it. Washed and picked currants, with syrup of cloves or nutmegs, a little brandy, and some slices of candied citron and orange peel, with any other sweetmeats, may be added, if required to be very rich. The marrow, too, instead of being boiled with the milk, may be minced very small, and strewed over the French bread; or rather, on Naples biscuits. Marrow puddings made in either of these ways, will be found truly delicious.

Prussian Flummery.

POUR a pint of boiling water on an ounce of finely shred isinglass, and let it stand two hours. Then put it, in a saucepan, over the fire; with a gill of white wine, a quarter of a pound of loaf sugar, the juice and rind of a lemon, and the yolks of four eggs. Keep stirring the whole till it boils: then strain it through a flannel bag; and, when almost cold, pour it into moulds.

Excellent French Bread Plum and Apple Pudding.

MIX eight eggs, with eight ounces each of French bread, currants or stoned raisins, apples, and suet, half a glass of brandy, and a little sugar and nutmeg. Boil it for three hours, and serve it up with a sauce of melted butter, sugar, and white wine.

Method of making Rusks.

THE best rusks are made in the following manner—Take a pound of fine flour, six beaten eggs, a very little salt, and some sugar. Rub into the flour half a pound of butter; then, warming some milk, mix

up the whole with a little yeast. After it has stood sufficiently to rise, make it up into small flattish loaves or cakes; bake them moderately; and, when cold, cut or slice them into rusks, and dry them on tins in a cool oven till they are of a light brown colour. Common rusks may be made, by omitting or diminishing the eggs, butter, &c.

Hanover Pudding.

GRATE finely the crumb of a roll, and mince very small half the rind of a lemon; add a quarter of a pound each of fine sugar and butter, the juice of half a lemon, and the well beaten yolks of four eggs with the whites of two. Set the whole over the fire, and stir it till sufficiently thick; then put it into a flat dish with puff paste at the bottom, and set it in a moderate oven, when it will be well baked in half an hour.

Norfolk Bacon.

TAKE, for forty-two pounds of bacon, four pounds of common salt; two ounces each of pounded saltpetre, bay salt, and salt prunella; and three pounds of coarse sugar. Mix the whole together, and rub it well in before the fire. Put the bacon in a strong tray; turning and basting it with the liquor, daily, for a month. Hams require a week longer. Smoke the bacon over a wood fire, or saw-dust, for five or six days; not enough to blacken, but only to dry it: then hang it on the beams of the kitchen, though not too near the fire.

Excellent Eel Soup.

THIS excellent and unexpensive soup is easily made—To every pound of eels, put a quart of water, with a little whole pepper, salt, parsley, and mint. Let it stew very

slowly, till reduced to half the quantity. Pour it out, and force the eels through a colander with the back of a spoon. After it has stood all night, take off the fat; and, heating the soup, thicken it with butter rolled in flour. A few eels may be boiled just enough, and served up with the soup. This is an admirably nourishing soup; and, when properly seasoned, agrees with the most delicate stomach.

Calf's Head Pie.

PARBOIL half a calf's head, cut it into thin slices, season it with pepper and salt, and lay it in a crust, with some good gravy, force meat balls, and yolks of eggs boiled hard. Cover it in, bake it about an hour and a half, and then cut off the lid. In the mean time, having prepared some good gravy, thickened with a little flour, and adding a few oysters, put the whole into the pie, and send it to table either with the lid replaced or without it.

Ragout of Mushrooms.

PEEL large mushrooms, scrape the insides, and broil them. When brown, put them in some good gravy, thickened with flour; and add a little white wine, salt, Cayenne pepper, and lemon juice. Stew the whole together, and dish it up.

Crimped Cod.

SET a gallon of water over the fire, with a handful of salt; boil it up several times, and keep it clean scummed. Take a cod of a middling size, the freshest possible to be obtained, and throw it into a tub of cold water; after it has remained about ten minutes, cut it into slices, or crimps, two inches thick, and throw them into the boiling brine. When they have

boiled a very few minutes, take the slices carefully out so as not by any means to break them, and lay them on a sieve to drain. As soon as they are thoroughly dry, flour them, and lay them at a distance, on a gridiron, over a clear fire, to broil. Serve them up with lobster or shrimp sauce.

Extract of Malt with Barley Water, for a Consumptive Cough, &c.

PUT into a tub, or large pan, a peck of the best pale ground malt, and pour over it six quarts of boiling hot barley water. Stir it well together, cover it close, and let it stand twenty-four hours: after which, strain it off through a lawn sieve; put it in a preserving pan, over a slow fire; and keep continually stirring it till it becomes a thick ropy syrup, the consistence of good treacle. Put it into pots; and, when cold, keep it well covered for use. It may be taken freely, about a tea-spoonful or two at a time, whenever the cough is troublesome; and is so extremely nourishing, as to have restored many to perfect health, from a deep decline.

Good Liquid Blacking, for Shoes and Boots.

MIX a quarter of a pound of ivory black with a table-spoonful of sweet oil; dissolve a pennyworth of copperas, and three table-spoonfuls of treacle, in a quart of vinegar, afterward adding two pennyworth of vitriol; and then, mixing the whole well together, it forms a good liquid blacking for shoes and boots.

Art of Staining Paper or Parchment of various Colours.

PAPER or parchment may be stained in the following manner—YELLOW, by means

of a wash made with French berries boiled in water with a little alum: but a much more beautiful colour is obtained from tincture of turmeric, made by infusing an ounce or more of the powdered root in a pint of spirit of wine; which may be prepared so as to give any tint of yellow, from the palest straw, to the full colour called French yellow, and will be equal in brightness even to the finest dyed silks. If the colour be wanted of a redder or warmer cast, approaching orange, anotta or dragon's blood must be added to the tincture or wash. The best manner of using these and other colours for staining paper or parchment, is to spread them even over the surface by means of a broad brush in the manner of varnishing. It may, however, be effected with any common brush—REDS may be stained with a strong infusion of Brazil wood in stale urine, or a solution of pearl ashes to a quart of water. A gallon of either liquid must be put to a pound of Brazil wood, and remain two or three days, being very frequently stirred together. This infusion, when strained, is to be brushed over the paper for a bright and strong red; and, while yet wet, it should be also brushed over with a little alum water, made in the proportion of an ounce to a pint. By increasing the above quantity of pearl ashes, the red may be rendered paler. Common red ink will alone afford a good stain; and a more scarlet hue, but not bright, is gained from a solution of dragon's blood in spirit of wine. A very fine crimson is given by infusing Indian lake some days in spirit of wine, and then pouring off the tincture from the dregs—GREENS, by a solution of verdigrise in vinegar, or crystals of verdigrise dissolved in water; also, by the

solution of filings of copper in aqua fortis or spirit of salt, being gradually added to either—**BLUES**, by first staining green, in any of the above methods, and then using a solution of pearl ashes: or by preparing indigo with soap leys, as when used by dyers, brushing it over hot, and afterward with a solution of an ounce and a half of white tartar, or cream of tartar, in a pint of water, before it be quite dry—**ORANGE** colour, by means of the turmeric directed for yellow; afterward brushed over with a solution of fixed alkaline salt, made by dissolving half an ounce of pearl ashes, or salt of tartar, in a quart of water, and filtering the solution—**PURPLE**, by archal, or the tincture of logwood. The juice of ripe privet berries will also communicate a purple dye to paper or parchment.

Small Crusts of Bread.

It is not uncommon to see, both in private families, and at inns, taverns, and coffee houses, a loaf entirely spoiled, by paring off nearly all the crust, to eat with cheese, &c. By the following very simple expedient, particularly where there is an oven ready heated in the house, this may be entirely avoided—Pull, lightly, into small pieces, the crumb of a new loaf; and, putting them on a tin plate or in a baking dish, set it in a tolerably brisk oven, and let them continue till they are crisp and nicely browned. It is somewhat wonderful, that none of our bakers have ever thought of thus preparing small crusts as an article for sale.

Fine Clove, Nutmeg, Carraway, Cinnamon, or Ginger Puffs.

THESE excellent little puffs may be made either with cloves, nutmegs, carraway

seeds, cinnamon, ginger, or any other spice or seed, in the following manner—Having beat up the whites of half a dozen eggs to a good froth, add sifted loaf sugar with the particular seed or spice intended to be used on the occasion reduced to a very fine powder; and, having procured a sheet or two of wafer paper, and made it a little damp, drop the mixture from a spoon, in round but elevated bits about the circumference of a guinea, and set them in a very slow oven to rise, when they will be sufficiently baked.

Almond Paste for forming Fancy Articles, in Second Course Dishes, Deserts, &c.

BLANCH a pound of sweet almonds, and an ounce of bitter; and, when thoroughly dry, pound them till there be scarcely the smallest bit perceptible: instead of using water, while pounding the almonds, wet them, a little at a time, with the whites of two or three eggs well beaten up. Put the paste in a small preserving pan, or saucepan, with a long wooden spoon; and, stirring in about half a pound of sifted loaf sugar, set it on a stove or slow fire; stirring it from the bottom all the time, to bring the paste to a good consistence without the slightest burning. When the paste does not stick to the pan, and comes all together, take it out, and put it to sweat between two plates. On it's getting quite cold, dredge a little flour over the dresser, to prevent it's sticking; roll it out; and make it up into any shapes, according to skill and fancy. There are shells of different sorts sold by coppersmiths, &c. for moulding almond paste. It is frequently made up into cream ewers, coffee cups and saucers, jugs, urns, plates, and various other articles; which, being baked, are

filled, when cold, with creams, jellies, &c. Some, in mixing the paste, add yolks of eggs, flour, and oiled butter; but these ingredients are not at all necessary, when the paste is properly managed according to the above directions.

Gum Paste, for Ornaments on Cakes, &c.

DISSOLVE gum adragant, or tragacanth, sometimes erroneously called gum dragon, by pouring over it some warm water, and letting it stand covered twenty-four hours; then strain it through a cloth, and put it in a mortar, with some double or treble refined loaf sugar sifted. Pound it well, for at least half an hour; when enough, it will draw into strings, and crack against the mortar. Ten minutes before taking it out, put in, and pound with it, a small quantity of fine hair powder. Afterward, work it up to a proper consistence, with more sifted fine sugar, and one third part of as much hair powder. It may be made of any colour, by adding gamboge, cochineal, indigo, &c. and fashioned in moulds or fancy forms, at pleasure; to be stuck on twelfth cakes, or introduced in deserts.

Method of making Wax Baskets, for Confectionary, &c.

MELT together, mixed over the fire, half a pound of white wax, a quarter of a pound of spermaceti, half an ounce of flake white, and about a quarter of an ounce of hogs lard. Oil a basket mould, first cleansed so as not to discolour the wax, with a clean cloth; and then, the melted wax not being too hot, which would render it difficult to get out, run it round the entire inside. When cool, take the basket out of the mould, and ornament it with coloured wax, or gum paste, cut out from boards

for that purpose. These wax baskets are frequently painted in oil colours with landscapes or figures; and they are, also, often adorned with flowers of fat.

Preparation of Carimel for Baskets and Coverings of Sweetmeats, &c.

PUT a pound of fine loaf sugar in a preserving pan, with half a pint of water and the white of an egg; whisk it up till it boils, taking off the black scum as it rises. When it has boiled a few minutes, run it through a tammy, or lawn sieve, and set it again over the fire. Let it boil gently, till it comes to the proper height for spinning baskets, &c. then called carimel: this is readily ascertained, when it begins to thicken, by dipping in the handle of a spoon, and putting it into a bason of cold water; when, if the sugar feels crisp in the water, it is in the proper state, and must be immediately taken off the fire. In the mean time, having the mould well oiled, either for a basket or cover, &c. when the carimel begins a little to cool, run the sugar dexterously over every part of it, which is called spinning; and, when quite cold, the basket will be fit for the reception of sweetmeats, and the open cover for the intended dish. These baskets and covers, when properly executed, and of a bright but light golden colour, have a very elegant appearance.

Curious German Method of making fine Sallad Oils, from Cole Seed, Rape, Poppy, Beech Mast, Nuts, Walnuts, &c.

THE following directions for preparing sallad oils, in a better and more profitable way than has hitherto been practised, may be fully relied on. This is asserted, by a respectable German philosophical and œco-

nomical writer, who thus proceeds with his account of the process, which is here faithfully translated—"After a very long research, and having taken a wide survey of nature, it evidently appears that, in the hull, husk, or shell, of every seed, lays part of it's individual character or quality. It has a bad taste, however, mixed or blended in this alliance, either of bitterness, sharpness, or austerity; of which, in the case of all oleaginous seeds, the oil, when expressed, more or less participates: consequently, it naturally escapes that disadvantage, if the seed intended for sweet oil be first hulled. This hulling, it is true, gives some trouble. Even rape oil might, certainly, become quite useful, if managed in this manner, as well as cole or cabbage seed; but the seed is so very small as to render the compleat hulling of it tedious and almost impracticable. Still, I think, if it be done in the same way as is practised with millet and mustard seed, at least the greatest part of the hull will be got off. I recommend, on this occasion, to pound the seed before the grain be brought under a pair of hulling or shelling stamps; after which, the hulls, husks, or shells, may be fanned or winnowed away, with a common winnowing fan or van, and the rest be ground or stamped into a meal or flour. Beech mast, consisting of large three-cornered seeds, or nuts, coated somewhat like the chesnut, may not, perhaps, be easily husked or shelled, under the stamps. It would, therefore, be better to pass these seeds between two millstones, at a flour mill, set as widely from each other as this thick seed requires; and if, after all, some small particles of the substance or nut should remain with the husks or shells, they may also be pressed, having the little

bad oil they produce afterward purified. Poppy seed is to be treated exactly in the same way as rape and cole seed. Almonds, and hazel nuts, as they are sufficiently round, will admit of being hulled by the hulling stamp. Walnuts can only be prepared by the hand, after having been previously soaked. In the slime or phlegm of these seeds, particularly rape, cole, and beech mast, there remains an acerb bad juice, which gives the oil a disagreeable flavour; and, indeed, all the others have their own individual flavour. These are each to be taken away, or purified, by the following method—Put them into a tub, and pour boiling water over them: stir them well, and often; and, in a few hours, pour off the water, and add more boiling hot. Repeat this three or four times in twenty-four hours, and then spread them to dry. When quite dry, put them in the meal stamp, or beneath the press. This meal must be warmed, but with great judgment. In a heated copper, set a wide iron pot, standing on three feet; and, in this, a stick to stir the meal. Fill the copper half full of water; let it boil; and, putting the meal in the iron pot, it cannot burn, or be injured, while the water fails rising to it's surface. The meal thus carefully warmed, and well stirred together, is to be taken out, and may then be beaten with a kind of heavy wedge, and thus have the first or virgin oil pressed out, which is quite excellent. Rape and cole seed oil, prepared in this way, may be properly used with vegetables; particularly, for potatoes, sour crout, &c. to which it imparts a delicious flavour. Beech mast, poppy, and nut oils, are also thus rendered nearly equal to the finest Florence or Lucca olive oils. After this first oil is obtained, a

heavier wedge, or other implement, must be employed to beat out the remainder, till all be compleatly expressed: an inferior sort is thus obtained; which will, nevertheless, prove extremely useful for all common purposes. It may seem extraordinary that, by this management, more oil is produced than can be obtained in the common way. The hulls, in fact, are supposed to retain part of the oil, which beating or pressing alone does not dislodge. All utensils, used in this process, particularly those of wood, must be cleansed and kept sweet with the greatest care; so as constantly to be free from any staleness, rancidity, or other taint, which would infallibly prove fatal to the new oil. The oil barrels, or jars, in which it is deposited when made, must also be kept in a state of similar purity. No mixture should ever be made of old and new oils. These directions and cautions being all duly observed, the older these oils are, if properly kept, the more precious they will most assuredly prove."

Ready Mode of mending Cracks in Stoves, Pipes, and Iron Ovens, as practised in Germany.

THIS, in Germany, and throughout the north of Europe, is an article of no slight consequence. It may, too, frequently prove serviceable in England; where, however, neither stoves with pipes, nor iron ovens, particularly for manufactories, are as yet in sufficient use. The German method is as follows—When a crack is discovered, through which the fire or smoke penetrates into a room, the aperture may be compleatly closed, in a moment, with a composition consisting of wood ashes, and common salt, made up into a paste with a

little water, and plastered over the crack. The good effect is equally certain, whether the stove, pipe, or oven, be cold or hot. This may prove a ready occasional substitute for some of our more complex chemical lutes.

Easy and Expeditious Method of Tinning Copper Saucepans, Stewpans, and other Copper or Iron Culinary Utensils, &c.

MUCH has been said, on the subject of tinning the insides of copper vessels; and, certainly, when the tin begins to wear off, the greatest attention is necessary to prevent fatal consequences from the accession of verdigrease: tin, too, is suspected to be often very largely mixed with lead, when used for this purpose; which metal, when corroded by acids, is of an equally poisonous quality. Some of the metallurgical chemists, indeed, go so far, as to contend that there is, even in the purest tin, more or less of arsenic. The learned Bishop of Llandaff, in his celebrated Chemical Essays, has most ably investigated this subject; and, though he abstains from any positive decision of even tin's proving "poisonous of itself, as lead is universally allowed to be, when taken into the stomach;" the worthy prelate wisely and humanely remarks, for the purpose of quieting vain and weak scruples, that "the large quantities of tin which are sometimes given in medicine with much safety, and the constant use which our ancestors made of it in plates and dishes, before the introduction of china or other earthenware, without experiencing any mischief, render all other proof of the innocent nature of pure tin superfluous. The common method of tinning," as his lordship describes it, "consists in making the surface of the

vessel quite bright, by scraping it, and by washing it with a solution of sal ammoniac: it is then heated, and the tin, or metallic mixture designed for tinning, is melted and poured into it; and, being made quickly to flow over every part of the surface of the vessel, it incorporates with the copper, and when cold remains united with it. Resin or pitch is sometimes used, to prevent the tin from being calcined, and the copper from being scaled, either of which circumstances would hinder the sticking of the tin." From some curious experiments, the Bishop of Llandaff was led to "suspect, that not a quarter of a grain of tin is spread over a square inch, in the common way of tinning;" and he advises that, till a discovery made some years since at Paris, of a method of giving to copper or iron a coat of any required thickness, become generally known, our workmen should study to cover the copper with as thick a coat as they are able of pure tin. Though tinning, like most other operations, is certainly best performed by those who have the greatest experience, it may, where necessary, be easily managed in the following manner, as is commonly practised in Germany, and other parts of the continent, by the cook or any other person—The readiest way of tinning copper kitchen utensils, and which any cook can herself readily execute, is by first scouring the article perfectly clean, and then melting in it such a small quantity of pure grain tin as will be sufficient to overspread the surface: throwing in as much sal ammoniac, for a middling sized saucepan, as can be taken up at a pinch with the thumb and a couple of fingers; and, immediately, with a piece of coarse cloth, or rather a whisk or roll of hard twisted hemp or flax,

spreading the composition uniformly over the sides and bottom of the vessel. Some are of opinion, that a third part zinc, added to the tin, greatly improves the coating; but this is not at all necessary, especially where the tin be really pure. It is very remarkable, that tin melts with less heating than any other simple metallic substance, except quicksilver; requiring, for its fusion, not twice the heat in which water boils: but compositions of tin and lead, which are too often used in tinning, melt with a still less degree of heat than what is requisite to melt simple tin; and a mixture composed of five parts of lead, and three parts each of tin and bismuth, though solid in the heat of the atmosphere, will melt with a less degree of heat than that in which water boils. With regard to the safety or salubrity of tinned vessels, our learned prelate observes; that "the danger from the corrosion or solution of the tin, by vinegar, juice of lemons, or other vegetable acids, if any at all, cannot, it is apprehended, be sensibly felt; except in very irritable habits; or where sour broths, sauces, or syrups, are suffered to stand long in tinned vessels, before they are used: and, indeed, a proper attention to keeping the vessels clean, might render the use of copper itself, for the boiling of food, especially of animal food, wholly safe. The French may be allowed to excel us in cooking; but we, probably, excel them in cleanliness: for, the melancholy accidents attending the use of copper vessels, are much less frequent in England than in France; and this difference proceeds, I conjecture, from the superior care of the English in keeping their vessels clean, and from the cheapness and purity of the tin we use in tinning copper. We

are not certain, that the art of tinning copper vessels was known to the Jews, when they came out of Egypt: the vessels used in the temple service were made of copper, by Divine appointment; and, by being constantly kept clean, no inconveniences followed. The wort from which malt liquor is brewed is boiled in copper vessels, and the distillers and confectioners prepare their spirits and syrups in untinned vessels of the same metal, without our suffering any thing in our health from these practices; at least, without our being generally persuaded that we suffer any thing. A new copper vessel, or a copper vessel newly tinned, is more dangerous than after it has been used; because it's pores, which the eye cannot distinguish, get filled up with the substances which are boiled in it, and all the sharp edges of the prominent parts become blunted, and are thereby rendered less liable to be abraded. The process for tinning iron vessels is similar to that for copper; only that they should be previously cleaned with the muriatic acid, instead of being scraped or scoured. The mixture generally used for tinning copper vessels, by coppersmiths, &c. consists of three pounds of lead and five of pewter; but, when a finer composition is required, ten parts of lead are mixed with sixteen of tin; or, one part lead with two parts tin. The proportions, however, in which lead and tin are mixed are not every where the same, different workmen having different customs. Vessels tinned with pure grain tin, or with the best pewter, which contains no lead, do not stain the fingers when rubbed; while those tinned with a composition into which lead enters as a constituent part, colour the fingers with a blackish tinge."

French Method of Tinning Hammered Iron Vessels, &c. with Zinc.

ZINC was recommended for tinning copper, somewhat earlier than the middle of the last century, in the Memoirs of the Academy of Sciences at Paris; both in preference to the mixture of tin and lead, and to pure tin. Zinc certainly has the advantage of being harder than tin, and of bearing a greater degree of heat before it will be melted from the surface of the copper: so that, on both these accounts, it would, when applied on the surface of copper, last longer than tin; just as tin, for the same reasons, lasts longer than a mixture of tin and lead. According to Fourcroy, M. De la Planche, a physician at Paris, in order to ascertain the effect of this metal, tried an experiment on himself, by taking the salts of zinc, formed with the vegetable acids, in a much stronger dose than the aliments prepared in copper vessels lined with zinc could have contained, from which he did not feel the slightest degree of any dangerous consequence. A method has, of late years, been introduced at Rouen, in France, of applying a coat of zinc in hammered iron saucepans. The vessels are first made very bright, so that not a black speck can be seen; they are then rubbed with a solution of sal ammoniac, and afterward dipped into an iron pot full of melted zinc: when, being taken out, the zinc is found to cover the surface of the iron; and, if a thicker coat be required, it is instantly obtained by a second time dipping the vessel. This kind of covering is so hard, that the vessels may be scoured with sand without it's being rubbed off. Copper vessels, of course, may be tinned in a similar way with zinc;

if, indeed, it may still be denominated tinning, when not a particle of tin enters into the composition.

Manner of Manufacturing Tin Plate, &c.

It is remarkable, that the substance commonly called by the name of tin, or tin plate, is in reality nothing more than iron plate hammered or rolled to the thinness in which this article is seen, and then compleatly covered with tin in the following manner—The iron plates being steeped in a weak acid liquor, and scoured and cleansed till free from every speck of rust or blackness, the smallest degree of which would hinder the tin from sticking to the iron, as no metal will combine itself with any earth, and rust is the earth of iron, they are afterward, when made quite bright, put into an iron pot filled with melted tin; and, the surface of this melted tin being kept covered with suet or pitch, or some other substance, to prevent it's calcination, the tin presently unites itself to the iron, and covers each side of every plate with a thin white coat. The plates, on being taken out, undergo some slight operations, to render them neater and more saleable, though not otherwise essential, and are packed up in boxes. These, the Bishop of Llandaff observes, “are every where to be met with, in commerce, under the name of tin plates, though the principal part of their substance is iron; and, hence, the French have called them *fer blanc*, or white iron. Sir John Pettus says, that they were, with us, vulgarly called latten; though that word, more usually, I think,” adds his lordship, “denoted brass.” Iron tacks may be tinned in a stone bottle with some tin and sal ammoniac, by agitating them while the metal is heating and cooling.

Dr. Gibson's Celebrated Substitute for Ass's Milk.

THIS very efficacious substitute for ass's milk, in consumptive cases, is made in the following manner, according to a genuine receipt—Put, to three pints of water, forty snails, two ounces of cringo root, and two ounces of pure French barley. Boil it to a quart; strain off the liquor; and take two table-spoonfuls, twice a day, in half a pint of new milk.

Negro Cæsar's Famous Cure for Poison, and for the Bite of a Rattle Snake; by the Discovery of which he obtained his Freedom, and a Hundred Pounds a Year for Life.

THIS article is extracted from the Carolina Gazette; in which it is stated, that the general assembly had purchased the negro Cæsar's freedom, and granted him a pension of one hundred pounds per annum during life, as a reward for the discovery of the means by which he acquired so much celebrity in curing persons who had swallowed poison or been bitten by a rattle snake. The following is his antidote against poison—Take the roots of plantane and wild horehound, fresh or dried, three ounces; boil them together, in two quarts of water, to one quart, and then strain it. Of this decoction, let the patient take one third part three mornings successively; from which, if any relief is found, it must be continued: but, on the contrary, if the party find no alteration after the third dose, it is a sign that the patient has either not been poisoned at all; or, that it has been with such poison as Cæsar's antidotes will not remedy, and may discontinue taking the decoction. During the cure, the patient must live on a spare diet; and ab-

stain from eating mutton, pork, butter, or any other fat or oily food. The plantane or horehound, will either of them cure alone, but they are most efficacious together; and, in summer, one handful of the roots and branches of each, will serve instead of the three ounces each of the roots alone. For a drink, during the cure, he directs six ounces of the roots of golden rod, or two large handfuls of the roots and branches together during the summer, to be boiled in two quarts of water till it is reduced to a single quart. A little horehound and sassafras may also be added. Put to this decoction, after it is strained, a glass of rum or brandy, sweeten it with sugar, and use it as ordinary drink. An inward fever sometimes attends such persons as are poisoned, for which he orders as follows—Take a pint of wood ashes, and three pints of water; stir and mix them well together, and let them stand all night. Strain or decant off the ley, next morning: of which, ten ounces may be taken, six successive mornings; warmed, or cold, according to the weather. These medicines have, in general, no sensible operation; but, sometimes, they work in the bowels, and give a gentle evacuation. The usual symptoms attending persons poisoned are these—A pain of the breast, difficulty of breathing, a load at the pit of the stomach, an irregular pulse, burning and violent pains of the viscera above and below the navel, very great restlessness of nights, sometimes wandering pains over the whole body, a retching and inclination to vomit, profuse sweats which always prove serviceable, slimy stools both when costive and laxative, the face of a pale and yellow colour, and sometimes a pain and inflammation of the throat. The appetite is

generally weak, and some cannot eat any thing. Those who have been long poisoned are commonly very feeble, and weak in their limbs; they sometimes spit a great deal, the whole skin peels, and the hair likewise falls off. Cæsar's cure for the bite of a rattle snake is thus prepared—Take of the roots of plantane or horehound, in summer time roots and branches together, a sufficient quantity: bruise them in a mortar, and squeeze out the juice; of which, give as expeditiously as possible one large spoonful. If the party be swelled, it must instantly be poured down the throat. This will generally cure; but, if the patient find no relief, in an hour after, another spoonful must be given, which never fails. If the roots are dry, they are to be moistened with a little water. A leaf of good tobacco, dipped in rum, may be applied to the wound.

Dr. Bracken's Lancashire Remedy for Coughs and Colds.

THIS remedy consists of two articles; herb tobacco, and liquorice lozenges. For the tobacco—Take of the herbs betony and colts foot dried, each an ounce; best tobacco, half an ounce; choicest white amber, in powder, three drams; and freshest squinach, or camel's hay, and the herb ros solis, or sun dew, not that with the oblong but with the round leaf, each half an ounce. Cut the herbs in the manner of tobacco, sprinkle the powder of amber among them, and smoke two or three pipes of it a day, for a fortnight. During all this time, use the following lozenges—Take best Spanish juice of liquorice, an ounce; double refined sugar, two ounces; gum Arabic, finely powdered, two drams; and extract of opium, or London laudanum, one scruple. Well

beat or pound all together; then, with mucilage of gum tragacanth, form the whole into small lozenges, to be dissolved leisurely in the mouth whenever the cough is troublesome, and swallowed down as gently as possible. This process is pronounced infallible, in all recent coughs and colds.

White Spruce Beer.

THIS article, which no otherwise differs, in general, from the commonest spruce beer, than in the paler colour by which, like white wine, it is distinguished from liquor of a deeper and browner or redder hue, may be thus prepared—For a cask of six gallons, mix well together a quarter of a pound of the purest essence of spruce, seven pounds of loaf sugar made into a clarified syrup, and about a gallon and a half of hot water; and, when sufficiently stirred and incorporated, put it into the cask, and fill up with cold water. Then add about a quarter of a pint of good ale yeast, shake the cask well, and let it work for three or four days; after which, bung it up. In a few days, it may be bottled off after the usual manner; and, in a week or ten days, will be fit for use. If, on bunting it close, about a quarter of an ounce of isinglass, first dissolved in a little of the warmed liquor or in cyder, be stirred in, by way of fining, the spruce beer may acquire a somewhat superior degree of clearness. In proportion to the coldness of the weather, the quantity of yeast should be increased. Some, instead of yeast, use ale or beer grounds the first time of making, and, afterward, the grounds of their former spruce beer. In warm weather, very little ferment is requisite; and, in hot climates, a little palm wine, or cocoa nut milk, will excite a fermentation sufficiently

vigorous for any spruce liquor. Where it is intended to brew spruce beer for the ship's use, &c. in cold climates, it will commonly be advisable to carry out yeast in bladders, casks, &c.

Spruce Wine.

IN this wine are united, as Dr. Shannon observes, the medicinal qualities of the spruce to the cordial salubrity of the honey. It is made in the following manner; and may, perhaps, be considered as only a superior sort of white spruce beer, if it be prepared with the same quantity of sugar instead of honey—To every gallon of water, take a pound and a half of honey, and half a pound of fine starch. This, it is remarked, will form a formidable fluid, of sufficient specific gravity; and stronger, in proportion to it's gravity, than a fourth part more of either honey or sugar alone: the starch agreeing so exceedingly well with saccharine matter, as to increase the spirituousity of the attenuated fluid in a greater degree than the same quantity of saccharine, or the fermentable matter separately. The starch, however, previously to it's being blended with the honey liquor or syrup, must be reduced to a transparent jelly, by boiling it with part of the water purposely preserved. A quarter of a pound of essence of spruce may be used to five gallons of water; and the same method may be pursued in working, fining, and bottling, this wine, as has already been directed for the white spruce beer in the preceding article. If, however, the wine be tolerably well attenuated, or made sufficiently thin, and bottled as soon as the fermentation ceases, a larger portion of the carbonic gas, or fixed air, will be concentrated, to increase the active nature

and spirituousity of this liquor, and render it, in some slight degree, a sort of spruce Champaigne.

Citric Acid, and Coxwell's Concrete Salt of Lemons, &c.

THE juice of lemons, it is observed by chemists, differs little in quality from that of oranges, otherwise than in containing more citric acid, and less syrup. So great, indeed, is the quantity of acid in lemons, that from this fruit, called in Latin citrus, the citric acid, or acid of lemons, derives it's name, though found plentifully in many other vegetable substances. As the simple expressed juice, however, will not keep; in order to divest this acid of the mucilaginous or other foreign particles with which it is frequently combined, the juice expressed from lemons, or any similar fruit, should be first heated, strained, and filtered, and then saturated with pulverized chalk, or carbonate of lime, till all effervescence ceases. The precipitate that is formed by this process, obtains the chemical name of citrate of lime; which, being insoluble, must be separated from the liquor, and washed with cold water till it become tasteless and perfectly white. It should then be decomposed, by the addition of half it's weight of sulphuric acid diluted with six parts of water, in a gentle heat. This mixture being filtered, on becoming cool, the pure citric acid will be found disengaged from the sulphate of lime. The citric acid may also be obtained in a crystalline form, after filtration; by evaporating it, over the fire, to the consistence of a clear syrup, and then exposing it to concrete in a cold temperature. By means of Scheele's process, as reduced to determinate quantities by Proust, we

can obtain the citric acid perfectly pure and crystallized; which, according to the Edinburgh Dispensatory, is as follows—To ninety-four parts of lemon juice, add four parts of carbonate of lime. The carbonic acid being separated by effervescence, a quantity of insoluble citrate of lime is precipitated; and, by evaporating the supernatant liquor, another portion of citrate of lime is obtained. These, when added together, amount to about seven and a half parts; and require twenty parts of sulphuric acid to decompose them. The sulphate of lime, being nearly insoluble, is precipitated; while the citric acid remains in solution, and is to be separated by washing, and crystallized by evaporation. This, though the express language of the Edinburgh Dispensatory, is not quite correct; exposure to the air, after evaporation, will be necessary to produce crystallization, as we have before described the process. If too much sulphuric acid be added, when the liquor is much concentrated, it is said to re-act on the citric acid, and char a portion of it. When this is the case, a little chalk is directed to be added. By this, or some similar process, concludes the Edinburgh Dispensatory, the citric acid is now manufactured in this country, in large quantities, and sold under the name of Coxwell's Concrete Salt of Lemons. A new method of preserving and concentrating the acid of lemons, has been published, within these few years, by Dr. Brugnatelli. This gentleman directs the newly expressed juice to be strained through fine linen; and, a small proportion of rectified spirit of wine being added, to put it up in a bottle closely stopped for several days: after which, the considerable mucilaginous sediment that will be formed,

is to be separated by filtration of the liquid through blotting paper. Where the quantity of spirit employed is considerable, it may be drawn off by distillation in a glass retort; but, if small, the juice may be simply exposed, for some time, in a warm temperature, and the alcohol will readily evaporate, leaving a very clear acid of peculiar strength. The citric acid, in whatever way prepared, while it possesses its natural virtues, is to be considered as a very potent and agreeable antiseptic. "Its powers are much increased, according to Dr. Wright," says the Edinburgh Dispensatory, "by saturating it with muriate of soda. This mixture he recommends, as possessing very great efficacy in dysentery, remittent fever, the belly-ache, and putrid sore throat, and as being perfectly specific in diabetes and lenteria. Citric acid is often used with great success for allaying vomiting; with this intention, it is mixed with carbonate of potash, from which it expels the carbonic acid with effervescence. This mixture should be drank as soon as it is made: or the carbonic acid gas, on which actually the anti-emetic power of this medicine depends, may be extricated in the stomach itself, by first swallowing the carbonate of potash dissolved in water; and drinking, immediately afterward, the citric acid properly sweetened. The doses are, about a scruple of the carbonate, dissolved in eight or ten drams of water; and an ounce of fresh lemon juice, or an equivalent quantity of citric acid." The citric acid affords an agreeable lemonade, by dissolving a dram of it in two quarts of water; and adding a sufficient quantity of loaf sugar, rubbed on fresh lemon or Seville orange peel till the essential oil be absorbed.

This pleasant and useful refrigerant drink, is of great medicinal service in allaying febrile heat and thirst.

Easy Method of preparing Scotch Barley, &c.

THE consumption of barley, when husked or blanched, particularly in Scotland and Germany, is very great; barley broth being, in both those countries, as common as soup in France or Italy. What is called French or pearl barley, which is reduced by mills of a peculiar construction to the size of small shot, grinding away all the exterior parts, and both ends, to the very heart of the grain, though commonly preferred in making barley water for convalescents, is much too wasteful a mode to suit the frugal and æconomical habits of the Scots and Germans; who, very prudently, have their barley, for domestic purposes in general, prepared with the husks only removed. The humbler classes of the people, indeed, frequently perform the process of husking or bleaching barley themselves; either by handmills, or what are called stamping mortars. These stamping mortars, which are much used in Scotland, may be easily constructed, by hollowing, or excavating, a heavy and solid block of any hard wood, to the depth of about two feet; and then adapting to it a heavy pestle, at the lower end of which are fixed large iron nails, with smooth heads, for more effectually striking the barley, and separating its husks. An implement of this sort would be very useful in most families, for many culinary purposes; as wheat, oats, &c. may, of course, be husked or blanched with these stamping mortars, as readily as barley. Even a good flour, which would, at least, always be genuine and unadulterated, might be obtained in this manner.

Art of Distilling in General.

THE art of distillation, or evaporation by means of heat, and condensing the vapour by cold, commonly called distilling, is a chemical operation, applied both to fluids and solid substances: in the former case, denominated humid distillation; in the latter, dry. The purposes, or objects, to be answered or acquired by means of distillation, may be considered as threefold: to effect the separation of the more volatile fluids or essence, whether aqueous, spirituous, or oleaginous, from solids or less volatile liquids; to promote the union of different substances; and to obtain, by a process so potent in combining, separating, transmuting, and concentrating, an accession of new, useful, and curious products. The heat used in distilling, should never be greater than is necessary for the formation of the particular vapour; and, even to this degree, it should be raised by judicious gradations. The heat is either applied immediately to the vessels in which the substances are to be distilled; or mediately, by means of boiling water, hot sand, hot ashes, iron filings, &c. The apparatus for distillation, consists of two principal parts, suited to the combined or double operations which this process includes; evaporation, and condensation: the respective vessels in which the vapours are formed, and those in which they are condensed, are very variously fashioned, according to the sort of distilling intended. These chief differences of mode, are governed by the direction of the vapour: where it descends, the process is called distillation per descensum, or by descent; where it ascends, distillation per ascensum, or by ascent; and, where it passes off obliquely,

distillation per latus, or by the side, and sometimes oblique distillation. In distillation by descent, which is chiefly used for preparing oil of cloves, separating mercury and zinc from their respective ores, &c. after the same principle as tar is manufactured, the subject of the operation is placed on a tinned iron plate perforated with small holes, or a wire frame, fixed in any convenient vessel so as to leave a sufficient space beneath for the reception of the oil, &c. and over the article to be distilled, is laid another iron plate large enough to close the mouth of the vessel, and sufficiently strong for the support of the requisite fuel. The heat is thus applied from above; and the vapour, being forced to descend, is condensed in the inferior cavity. In distillation by ascent, which may be considered as the grand general process of distilling, the vapour or steam, is permitted to arise a certain height, when it is conveyed away to be condensed. The vessel usually employed for this purpose, is the common copper still; which consists of a body for containing the materials, and a head for the reception of the vapour: from the centre of the head, a tube rises, but is almost immediately incurvated downward, through which the vapour, passes to be condensed. The condensing apparatus is very simple: the tube in which the head terminates is inserted into the upper end of a pewter pipe, or worm, made in a serpentine form; and, when the water contained in the refrigeratory, or worm tub, becomes too hot, and does not condense all the vapour produced, it may, by means of the stop-cock with which it is furnished, be changed for cold. From the lower end of the pipe, the distillation drops into the vessel placed for its reception; and, when any steam is

observed to issue with it, either the power of the fire must be lessened, or the water in the refrigeratory changed. Distilling by circulation was a process formerly much in use; which consisted in so arranging the apparatus that the vapours were no sooner condensed into a fluid form, than they returned back to be again vapourized. This was effected by distilling in a glass vessel with a neck of such length that the steam was condensed before it escaped at the upper extremity; or, by inverting one matras, or long and narrow necked vessel of glass, within another. When corrosive substances are distilled in this way, though they are readiest distilled obliquely, the cucurbit and alembic are used. The distillation *per latus*, being the simplest mode, is performed in a retort, or pear-shaped vessel, which has it's neck bent to one side. The body should be well rounded, of a uniform appearance, and equal in thickness; with the neck bent sufficiently to allow the condensed vapours freely to run off, but not so much as to render inconvenient the application of the receiver, or bring it too near the furnace. If the passage from the body to the neck be not perfectly free, and sufficiently wide, the vapours produced in the retort will only circulate in it's body, without passing over into the receiver. A bent funnel, long enough for introducing the liquor directly into the body of the retort, without soiling it's neck, which would injure the product, is necessary to be used; and, in withdrawing it, great care must be taken to keep it applied to the upper part of the retort, so that the drop which hangs from it may not touch the inside of the neck. Retorts are made of various materials; but flint glass is most commonly used, when the

heat is not so powerful as to melt it: where excessive degrees of heat are required, retorts of earthenware, or coated glass, are employed. Iron retorts are used for the distillation of quicksilver. The simplest condensing apparatus used with a retort is the common glass receiver; being a conical or globular vessel, with a neck wide enough to admit that of the retort. The retort and receiver should be accurately ground to fit each other, or they must be secured by some proper lute; otherwise, the vapours to be condensed, will considerably dissipate. The receiver must be kept free from too much heat, during the condensation of the vapours within it; by being either immersed in cold water, covered with snow or pounded ice, or having a constant evaporation from it's surface supported by the descent of cold water on a cloth with which it is covered, through minute syphons or spongy worsted threads, from a vessel placed above. To permit the escape of elastic vapours, a small hole may be made through the lute with a thin pin, or the lute be perforated by a small quill, and fitted with a stopper. Such is the general process for distilling in these different ways. In very nice operations, a more complicated apparatus, and an enlarged theory as well as practice, are both necessary to compleat success. It has been remarked, that this distillation *per latus*, or oblique distilling, is the simplest method, and most extensively used; a retort and receiver being the fewest vessels which can be employed in distilling: yet, where the heat is properly managed, every operation of the other methods may be performed in this way with great facility. Accordingly, it has actually happened, that most of the improvements in distillation,

for philosophical purposes, have been made while pursuing this method. In applying no more heat than is necessary to raise the particular volatile matter, and keeping the receiving apparatus sufficiently cool, consist the grand principles of the successful practice of this art. The repeated distillation of any fluid, is termed rectification; when distillation renders the fluid stronger, or abstracts from it aquosity, or water, it is termed, by chemists, dephlegmation; when a fluid is distilled off from any substance, it is called abstraction; and, if the product be distilled over again from the same substance, or from a fresh quantity of the same substance, it is denominated cohobation.

Method of preparing Malt Wash for Distillation to obtain Spirit.

TAKE ten pounds of malt reduced to a fine meal, and three pounds of common flour: stir them well together, in two gallons of cold water; and, making five gallons more boiling hot, pour it into the mixture, and stir the whole briskly again. After two hours, repeat the stirring; and, when the mixture becomes cold, add to it about half a gill of yeast, and let it stand, loosely covered, in a warmish situation, to ferment. This is the Dutch method of preparing what is denominated the distiller's wash for malt spirit; thus saving much trouble, and obtaining a large portion of spirit, by reducing the two processes of brewing and fermenting to a single operation. By the old English method of brewing and mashing for spirit, as is commonly done for beer, only pouring the wort into large coolers instead of boiling it, and afterward running it into the fermenting mashes to be worked or fermented with yeast, twice as much labour is

bestowed on the operation as is requisite. Beside which, a considerable quantity of spirit is lost, by leaving the gross bottoms out of the still, through fear of burning: while, by grinding the malt fine, all it's fermentable parts are set loose, so as at once to mix with the water; and the entire bottoms may be put into the still without the smallest dread of burning, having lost their clamminess in the fermentation, so as to become light and buoyant, and thus increase the yield of the spirit. The meal of unmalted corn is found necessary to be mixed with the malt, to prevent it's over fermenting, and throwing off the spirituous matter; but, as dispatch is here particularly required, to avoid expence and a large apparatus of vessels, a considerable quantity of yeast is added for the sake of quickening the fermentation, so as that it may be finished in two or three days. If the weather be cold, more yeast should be added; if it be hot, less. The exact contrary, however is to be observed with regard to the proportion used of unmalted meal; more of which is wanted in hot weather to check, and less in cold to hasten, the operation; which, in the preparation of this wash, is required to be violent. In the fermentation for wines, the rule is precisely opposite; as, the slower the operation is performed, the better the liquor will prove: which rule, indeed, may even here be in a slight degree applied, since it is possible to ferment the wash so very violently as to make it soon end in putrefaction. On properly conducting this process, all the spirit that malt and meal are capable of affording by fermentation will readily be obtained in the subsequent distillation; and, in a similar way, other fermentable substances may be prepared for the still.

*Distillation of Malt Wash, for Proof Spirit,
Brandy, Rum, Arrack, &c.*

HAVING prepared the malt wash, or fermented mixture of meal and malt, fill with it two thirds of a still, first made hot and dewy within by boiling water. Keep the whole stirring, till it nearly boils; then immediately clap on the head, and lute it down. A spirituous liquor, so inflammable as to burn in the fire, will now soon run, in a slender stream, from the nose of the worm. This being continued as long as the liquor that comes over will, when thrown on the hot still head, catch flame from a lighted candle applied to the rising fume, produces a spirituous liquor, thence termed proof spirit, which the malt distillers denominate a malt low wine. What comes over, after the spirit falls off from being proof, or no longer burns on the still head, is called the faints, or after runnings; which are usually added to the next distillation of the wash. When all the spirit is thus obtained, there yet remain in the still the gross parts of the fermented malt and meal mixed with water, and which are called bottoms. This residuum is generally used for feeding hogs; and, accordingly, some of our greatest malt distillers are large dealers in those animals. In Holland, however, it constantly forms a separate business. By the mode thus described, with a slight and obvious variation of circumstances, may be procured all sorts of inflammable spirits; such as brandies, rums, arracks, cyder spirit, &c. for, if any beer, wine, or fermented liquor from sugar, treacle, roots, fruits, &c. be treated in a similar manner, it will afford an inflammable proof spirit, differing only according to the nature, or specific taste

and odour, of the article or subject employed. None of these articles, however, will afford the smallest drop of inflammable spirit, without a previous fermentation: thus, though the recent juice of the grape, or any other fermentable juice, were distilled to dryness, no inflammable spirit would ever be procured; such spirit being only obtainable by actual previous fermentation. The cautions chiefly requisite to be observed in every part of the process are, with regard to the fermentation, that it be well performed, so as for the liquor to become truly vinous, and of an acid pungency: and, with regard to the distillation, that it be gently conducted, by means of a soft, well-regulated fire; the grosser oil, which is apt to rise along with the spirit, being kept back by a proper strainer, or thick flannel doubled, laid under the nose of the worm. If these cautions be duly observed, the malt spirit, or low wines, will prove considerably pure and vinous; requiring only simple rectification, to become saleable proof spirits of the different qualities: and this rectifying is commonly called making up the respective goods to saleable proof.

Simple Rectification, or Distillation of Low Wines into Alcohol or Spirit of Wine, and what are called Proof Goods.

ON distilling over again, but only in a water bath, by barely the heat of boiling water, the low wine, or spirit, produced as directed in the preceding article, will be obtained a purer and higher rectified spirit than before; this being what is denominated an alcohol, or spirit of wine, is let down, or reduced, with pure water, to a certain standard of strength called proof. Malt distillers denominate the thus simply rec-

tified malt spirit proof goods. Not, indeed, that they rectify their spirit in balneum mariæ, or the water bath, but barely distill again the low wine in a smaller copper still; their spirit, therefore, is less clean, than when prepared as above directed. The proof goods, or this simple rectified spirit of the malt distiller, is delivered, usually by weight, to the rectifying distiller, at one to ten over proof. The rectifying distiller then rectifies or distils it over again; combined with certain ingredients, and clarified from it's gross oil and other impurities, with a view to render it fit for making into brandy, rum, arrack, gin, or cordial compounds, which he sells to the dealers at an over proof strength of one in five. All distilled ardent spirits, it is well known, from whatever fermented liquor originally distilled, when highly rectified, and rendered pure and free from every other substance, except that proportion of phlegm or water which can never be separated, are absolutely alike in their qualities, and of the same identical nature. When, therefore, brandy properly so called was the only distilled spirit in common use, the rectified spirit employed by chemists and apothecaries, as well as in various other arts and trades, was solely obtained from that source, by a higher degree of rectification, or re-distilling, and sold under the name of spirit of wine; and, indeed, this alcohol was, in truth, at that time, a spirit actually extracted from wine. On the discovery, that a much cheaper distilled spirit was procurable from malt, it's low price occasioned it to be soon substituted for brandy in procuring a rectified spirit, or alcohol, which was experienced to be so much the same as that afforded by brandy and denominated spirit of wine, having a

real as well apparent sameness of nature, that it occupied it's name as well as it's office, and became generally used, for medicinal and other purposes, under the appellation of spirit of wine.

Art of Rectifying, Flavouring, and Colouring Proof Spirit, for the Successful Imitation of French Brandy, &c.

THE art of rectification, in it's enlarged sense, is an operation necessarily practised in countries where ardent spirit is drawn from malt or grain, as a humble imitation of brandy, neither grapes nor vines sufficiently abounding for that purpose. In most northern countries of Europe, not only grain, but sugar, molasses, and other saccharine and fermentable substitutes, are used for the juice of the grape; and, in the West Indies, rum prepared from the juice of the sugar cane. There are several ways of rectifying; and it is said, by Dr. Shannon, one of the best judges of this subject, that those, in general, practised by our distillers, hardly deserve the name. "The principal business of rectification," says this gentleman, "is to separate the spirit from the essential oil of the malt, &c. which is very apt to adhere strongly to the spirit. Care should be taken, in the first distillation, that the spirit, especially that from malt or grain, be drawn by a gentle fire; by which means, great part of the essential oil will be kept from mixing with the spirit; for experience has abundantly proved, that it is much easier to keep them asunder, than to separate them when mixed. As, however, it is almost impossible to draw low wines without the spirit being in some measure impregnated with an over proportion of essential oil, it is absolutely necessary that some method should be used for

separating the spirit from the oil, as well as for freeing it from it's phlegm; and the best modes of doing this to perfection, are re-distillation, and percolation. In order to rectify low wines, they should be put into a tall body, or alembic, and gently distilled in *balneum mariæ*; by this means, a large proportion both of oil and phlegm will remain in the body: but if, after this operation, the spirit should be found to contain somewhat too much of the essential oil, it must be let down with fair water, and re-distilled in the same gentle manner. It may thus be brought to any degree of perfection; especially if, in the working, the spirit be suffered to fall into a proper quantity of fair water." As the oil is more intimately mixed with alcohol and proof spirit, than it is with low wines, they are cleansed or purified with most difficulty. Though every distiller pretends to have a different nostrum, the principal methods in use for rectifying malt spirits are all reducible to three: namely, by fixed alkaline salts; by acid spirits mixed with alkaline salts; and by saline bodies and flavouring ingredients. Dulcified spirit of nitre, prepared by a long digestion with alcohol, and mixed properly in the spirit, will give it an agreeable vinous flavour; but the only known method of imitating French brandies to perfection, is said, by Dr. Shannon, to be by an essential oil of wine and acid of tartar, they being the only things which give the French brandies their genuine flavour. We must, however, remember that, in order to use even these ingredients to advantage, a pure tasteless spirit must be first procured. The essential oil of wine is prepared by dissolving some cakes of dry wine lees, such as the hatters use, in six or eight times their

weight of water; distilling the liquor with a slow fire; separating the oil with a separating glass; and reserving, for this use, only that which first comes over, the succeeding oil being very inferior, and even resinous. To prepare the acid or crystals of tartar, boil half a pound of cream of tartar in three pints of water; and add, by a little at a time, two ounces of strong oil of vitriol. The fluid, when a compleat solution is effected, will contain disengaged acid of tartar; together with vitriolated tartar or the neutral salt, formed by the union of the vitriolic acid with the vegetable alkali of the cream of tartar: and this vitriolated tartar, being a salt of sparing solubility, will be precipitated by a continuation of the boiling. The liquor, on being evaporated to the reduction of one half, is to be filtered; and if, on farther evaporation, any thing more should be precipitated, it must be again filtered. The clear liquid being then reduced to the consistence of a syrup, and kept in a rather warm situation, will afford fine crystals of tartarous acid, equal in weight to half the quantity of cream of tartar employed in producing them. It is better to use too little than too much oil of vitriol; as the part of the cream of tartar, in that case not decomposed, will separate from the liquor along with the vitriolated tartar. These crystals of tartar, though they do not change by exposure to the air, are much more soluble in water than cream of tartar itself. By digestion with water, these acid crystals of tartar are convertible to vinegar. A fine essential oil of wine, and pure acid of tartar, being thus procured, in addition to a pure and insipid spirit, French brandies may be imitated both in flavour and quality; but, in order perfectly

to succeed, for the imitation of any particular brandy, that of Coniac, for example, the essential oil of wine should be prepared from Coniac lees. The flavour, however, though the essential part, is not all; strength, colour, softness, and coolness, must also be regarded. The strength, or proof, indeed, may easily be matched, by using a spirit rectified above proof; and, after being intimately mixed with the essential oil of wine, letting it down to a due standard with pure water, as regulated by the hydrometer. Considerable softness may be obtained, by distilling and rectifying the spirit with a gentle fire; and time, assisted by the acid of tartar, will supply the rest: for, even French brandies are, at first, like our spirits, though not perhaps equally so, always foul, acrid, and fiery. The exact colouring of brandy, however simple, is by no means the smallest difficulty; particularly, where it is intended that the imitation should not be detected. If, however, a quantity of oak shavings or sawdust be digested in strong spirit of wine, and a like quantity in water, till both liquors have acquired a very strong tincture from the oak, and then each be poured off and reduced, separately, over a gentle fire, to the consistence of treacle, and afterward mixed, as they may effectually be, by adding a small quantity of powdered loaf sugar, and blending the whole together, a liquid essential extract of oak may be obtained, which will at all times be in readiness for this purpose: and which not only communicates a colour resembling with great exactness that which is found in such French brandies only as have acquired a mellow ripeness by age, supposed to be merely derived from the gum resinous part of the oak of the cask; but actually

sustains the test of the common experiment to prove, by the nature of it's colour, the truth of it's being genuine French brandy. This usual experiment is thus made—Pour into a glass of the brandy to be tried, a few drops of a solution of calcined vitriol of iron in a diluted spirit of sulphur, or any other mineral acid; and, if the whole turn of a blue colour, it is considered as genuine: an effect to be accounted for, on the same principle as ink is made by a tincture of galls and vitriol; and, accordingly, a solution of green vitriol, in three times it's weight of water, will afford a sufficient test. Brandies are coloured by many other methods; the best of which, next to that with the oak extract, are molasses or common treacle, and burnt sugar. The treacle, in reality, possesses some peculiar advantages: it not only gives the spirit a fine colour, but imparts to it a sweetish or luscious taste, with a fulness in the mouth; and though, as it's colour is dilute, a large quantity must be used, and the spirit is thus necessarily weakened, by the bubble proof of strength, as it may here most emphatically be denominated, that general though fallacious criterion of spirituous liquors, is greatly increased by the tenacity which the treacle communicates to the brandy. Burnt sugar, too, has some circumstances in it's favour: compared with treacle, a smaller quantity of it suffices; the colour is nearly as good; and the taste, though very different, being of an agreeable bitterness, recommends itself to those palates which are averse to any luscious sweetness in spirits. The burnt sugar is prepared, for this purpose, by dissolving it in a very small proportion of water, and keeping it over the fire till it be literally burnt of a black colour. Mo-

lasses without the addition of water, being of a proper consistence to burn, is the colouring substance used: it is heated to ebullition; set on fire; and, when burnt enough, extinguished. Neither the treacle nor burnt sugar, however, though both sufficiently imitate the true colour of old French brandy, will succeed in passing for genuine, when put to the test of what was formerly called the yellow liquor; made by dissolving a little green vitriol first calcined to redness, in a weak spirit of sea salt. That it is the oak which causes French brandies to have a beautiful blue colour, when a glass of it receives a few drops of this yellow or assay liquor, has been sufficiently demonstrated; beside which, it is certain that, if the best and oldest French brandy be re-distilled, and thus rendered colourless, it will not burn blue with the assay liquor, because all the tincture of the oak, or tingeing matter of the cask, is left behind in the still. One of the best methods to prevent being imposed on by the substitution of malt spirit for a finer, is to acquire an accurate habit of judging by the taste and odour; for malt spirit is usually so ill rectified, by the addition of fixed alkaline salts, or certain flavouring ingredients, that it may easily be perceived by the nose or palate: more particularly, if it be largely diluted with water, to prevent its over heating the mouth; or else burnt in a spoon, that the phlegm may be left to be tasted and smelled by itself. This phlegm, if the brandy be debased by a common corn spirit, will taste and smell exceedingly nauseous, and very different from the phlegm of pure French brandy. If, however, malt spirit be prepared, rectified, flavoured, and coloured, with all the skill and caution of

which the respective arts thus generally described are susceptible, a brandy may be produced so nearly equal in goodness to the best French brandy as will frequently deceive even the ablest judges. As the nitrous acid, commonly called spirit of nitre or aqua fortis, being cheaper than the dulcified spirit of nitre, is now the principal, and sometimes the only ingredient, added to rectified spirit, in converting it to counterfeit brandy for sale; we cannot wonder that British brandy, or the common sophisticated French or Spanish brandy with it, are always suspected, and their too free use dreaded, by every reflecting person.

Art of Rectifying Spirit of Wine, or preparing Alcohol.

THE art of rectifying spirit of wine from French brandy, is extremely simple; consisting only in the distillation of it to half the quantity. This rectified spirit being digested two days, in a fourth part of its weight of dry salt of tartar pulverized, and then distilled in a glass cucurbit, with a very gentle heat, becomes alcohol. Malt spirit, or spirit distilled from other fermented substances instead of the juice of the grape, require to be still farther purified, by repeated distillation with an equal quantity of spring water. From the dearth of French brandy, it is now seldom or ever used for this purpose; and, indeed, our coarsest inflammable spirit may be purified so as perfectly to answer all its nicest intentions, by the following process—Mix, with the malt or other spirit, if very foul, about an equal quantity of water, and distill with a slow fire, till the liquor begins to seem milky. This, which is not at all necessary unless the spirit be very foul, must be repeated twice or of-

tener when it is excessively so. The spirit being thus freed from it's foulest oil, and the greater part of it's phlegm, digest it for a short time with a pound or more of pure, dry, fixed alkaline salt, for every gallon; when, from the known property of the alkali, in attracting water and oils, the remaining phlegm will be imbibed, as well as the disagreeable unctuous matter still remaining, and sink to the bottom of the vessel. Being now again distilled, it will rise entirely free from it's phlegm and nauseous flavour. As, however, it is apt to derive what is called by distillers a urinous relish, from some particles of the alkaline salt being caried up, it will be advisable, before this last distillation, to introduce a small proportion of calcined vitriol, alum, or bitter cathartic salt; the acids of which will unite with and neutralize the alkali, and prevent it's rising, while the alkali absorbs all the acid of the salts which are extricated on the occasion. Thus may be obtained a most pure and perfectly flavourless spirit of wine, fit for the most delicate purposes; and which, being mixed in the proportion of ten ounces with eight ounces and a half of water, will be reduced to what is understood by the term of proof strength. Cordial liquors, made with this spirit are far superior to those prepared with the common rectified or proof spirit of the distillers.

Tartarized Spirit of Wine.

By distilling again, from dry alkaline salt, the above rectified spirit of wine, or alcohol, with a quick fire, so as to bring over a considerable quantity of the salt; the spirit thus alkalized becomes tartarized spirit of wine, and is rendered a still more powerful menstruum for certain substances

in chemical operations. Tartarized spirit of wine is an excellent remedy for sour wines; and not only abates their acidity, but disposes them to grow fine when they are thick and turbid, as well as strengthens them.

British Molasses Spirit.

THE chief British spirit used for imitating brandy, rum, &c. in the united kingdom, except that from malt, is prepared from molasses or treacle. The distillers of malt are called malt distillers; those of molasses, &c. fine distillers. In setting the backs, as the first process is technically termed, they add to one gallon of molasses two gallons of water; with a gallon of yeast to from two to three hundred of the mixture, according to circumstances. The whole being then well whisked or blended together with a birch broom, it is called setting. This agitation with the broom is repeated once or twice a day: more yeast being occasionally added, and stirred in with the head, or the air excluded so as to keep the liquor warm, if it works slowly; and, on the contrary, the air fully admitted, when it ferments fast. In three or four days, at most, the backs are to be raised; by adding for each gallon of molasses set, two gallons more of water. When the distillers wish to evade the duty, they work their wash still stronger, but this is prejudicial both to the quantity and quality. The water added to the backs, should be heated in winter to a degree below blood warm; which is done by scalding, not boiling, some water, and mixing it with sufficient cold. The due portion being put to each back, as much more yeast as at first must be added, and the whole again stirred with the broom. After this second

stage of the process, which constitutes what is called raising the backs, the same attention must be paid as after setting; with regard to stirring, additional yeast if requisite, and admission or exclusion of air. The third stage of the fermentation, denominated cutting, is performed from four to even six days after raising the backs: this last process is effected by adding about a dram of jalap, in fine powder, to every hundred weight of molasses, in warm weather, and half as much more in cold, with the same proportion of yeast as at setting and raising the backs, which must all be, in like manner, well blended together with a broom. This comprehends what is aptly enough termed cutting the backs; as it very effectually cuts down the head or crust of flowers, barm, or yeast, thrown up by the intestine motion of the liquid, and communicates a very effectual and expeditious effervescence through the entire mass, very distinguishable to the sight, as well as to the ear. As this commotion, and hissing noise, begin to diminish, the operation approaches it's conclusion; and, when they are no longer seen or heard, which is commonly within three or four days after cutting, the fermentative process is compleated, and the molasses wash ready for the still. Being, accordingly, emptied in, and distilled as long as a glass of the vapour or spirit which comes over, thrown on the still head, will take fire from a lighted paper or candle, it is called low wine, or spirit of the first extraction; and what remains in the still, denominated the spirit wash, is thrown away. These low wines are kept for three distillations, drawn off as before; which is called doubling, as the first is named singling; and this spirit of the second extraction, as it is termed, being lowered with water

to the hydrometer standard, is called proof spirit.

Admirable New Mode of Fermenting Molasses, for all Sorts of Sweets or Made Wines, Vinegar, Brandy, &c.

By pursuing the following method of fermenting molasses, a fine, rich, oily spirit, which will, after a little age, with proper management, smell and taste like genuine wine, vinegar, and brandy, may with certainty be produced, instead of that insipid fiery liquid, the common molasses spirit. The fermentation must be commenced and carried on in a heat not less than fifty-five degrees, and from that to sixty-five or seventy, of Fahrenheit's thermometer, according as it is intended for wine, vinegar, or brandy. The quantity of water being increased one third; that is, three gallons of water to one of molasses. For a hundred weight of molasses, procure two hundred and a half of wet lees of Rhenish wine; but, if that be not obtainable, one hundred of such dry lees as are used by hatters, or about seven pounds of pulverized Rhenish tartar. The wine lees, however, are preferable; and the wet lees far before the dry. Where the tartar is used, it must be dissolved in from sixteen to twenty-four times it's weight of water, and added three pounds at setting, two pounds at raising, and two pounds at cutting, as part of the proportion of liquid or water for the molasses. The lees, either wet or dry, are to be half added at setting, and the other half at raising. The quantity of either lees or tartar may be increased, when sufficiently cheap, but cannot be ever diminished with any certainty of due effect; and a union of half wine lees, and half tartar, is superior to either separate. The water

in which the backs are set should be heated to ninety-eight degrees, as the coolness of the vessels, molasses, and lees, at mixing, will bring it down to sixty. On raising the backs, the water should be attempered to the exact degree of heat in the back to which it is added; ascertained by first placing a brewer's thermometer into each back, and cooling the water, before it be added, to exactly the same temperature, proved in like manner by the thermometer. This mode, properly pursued, will produce a rich, genuine, vinous spirit; which, with flavouring and colouring materials, &c. will make excellent brandy, rum, gin, or even arrack, as well as wines and vinegar.

Manner of making up Genuine Rum, Brandy, and Holland's Gin.

IF, as we have reasons to believe, the following account of the manner in which genuine rum, brandy, and Holland's gin, are made up, on their arrival in this kingdom, be correct, it is scarcely possible to meet with any of these spirits unsophisticated—"It being customary," says Dr. Shannon, "for dealers in spirits to purchase fifty or a hundred puncheons of rum from the importers at once; part of which is bonded, and the remainder taken home—this being supposed to be on the arrival of the Jamaica fleet, and landing of new rums—it is usual to acquaint their correspondents therewith, and the price they then bear, advising them to lay in their stock against next season: by which means, together with the application and industry of a rider, orders for many casks are obtained. Ten puncheons of Jamaica rum, landed at the Custom House quay, and guaged, are found to contain, for example, a thousand and eighty-one gallons, with a hundred and

nineteen over proof. Preparation being made for their reception, they are carted home, and started into a back; which is a vessel of large dimensions, properly guaged and inched, which will contain from five hundred to two thousand gallons. The over proof is reduced, by the addition of a hundred and nineteen gallons of water; and the inch taken, which gives one thousand two hundred gallons: and to this are added four hundred gallons of British spirit made from molasses. These two quantities, put together, make one thousand six hundred gallons; which, divided by four, gives four hundred. So, here is one part in four that is not rum. When molasses spirits cannot be had, they have recourse to the clear rectified malt spirits, which are not so good a flavour. The aforesaid practice is used in all brandies, as well as in rum: the difference only is, that they are more careful to use molasses spirit in brandy, and not malt; it being easier to discover deception in brandy than in rum. The same may be said of Holland's gin, the consumption of which is comparatively small." By an accurate statement of the cost price, and sale charge, Dr. Shannon demonstrates, that the clear profit of the dealer, averaged on each puncheon, is twenty-four pounds and one shilling, or two hundred and forty pounds clear gain. In brandy, of course, the profit is still greater.

True Art of preparing Ether.

THE preparation of this singular fluid has long been confined to a very few hands; the several published processes for obtaining ether, or æther, having mostly been of very precarious success, and some of them even accompanied by serious danger to an incautious or unskilful operator. The fol-

lowing process may be fully and safely relied on—In a glass retort, capable of bearing sudden heat, pour at once a pound of oil of vitriol, on the same weight, sixteen ounces, of rectified spirit of wine. Mix them together cautiously, by a gentle shaking of the retort; and immediately distill, in a sand heat ready prepared, the recipient being placed within a vessel of snow or water. The liquid should be made to boil as hastily as possible, and the heat continued till eight ounces are distilled. The retort being now removed, a dram of the stronger common caustic is to be added; and the whole again distilled from a very high retort, with a gentle fire, the recipient being placed in a like refrigeratory as before, till five ounces are drawn off. If, to the acid residuum, eight ounces of rectified spirit of wine be poured, and the distillation repeated, it will produce more ethereal liquor, and this during several repetitions. In preparing the dulcified spirit of vitriol, which is frequently called ether, it may be remembered that the distillation was directed to be performed with an agreeable and gentle heat; whereas, on the haste and violence with which the liquid is made to boil, principally depends the produce of genuine ether. In the process of preparing dulcified spirit of vitriol, though excellent for that purpose, only a small quantity of ether can be separated from the spirit. Ether, or the ethereal spirit, when properly prepared, as above directed, is the most light, volatile, and inflammable, of all known spirits; being lighter, in the proportion of seven to eight, than the most highly rectified spirit of wine, and floating on it like oil on water. If dropped on a warm hand, it instantly evaporates; diffusing a penetrative odour, without leaving

any trace of moisture. If not kept in a close stopper bottle, from the moment of being made, such is it's extreme volatility, that the whole will quickly escape. It is a most potent menstruum for dissolving oils, balsams, resinous substances, &c. but it will mix only in small proportions with water, spirit of wine, acids, or alkalines. Ether is successfully employed in medicine; particularly, as an incomparable anodyne. In violent head aches, face ache, &c. it frequently affords immediate relief, on being applied externally, in the palm of the hand, which should remain a few minutes pressed against the painful part. Even the tooth ache almost constantly yields to it's penetrative activity, when repeatedly put to the affected jaw, a tea-spoonful at a time; and rheumatism, as well as the gout itself, may generally be relieved by a more plentiful application to the agonized parts. It is also internally used, with much success, in hysterical cases, whooping cough, asthma, and almost all spasmodic affections, from ten drops to the quantity of even more than a quarter of an ounce, in a glass or goblet of cold water; swallowed down as expeditiously as possible, to prevent the exhalation of this most volatile spirit or essence. There are many sorts of ether prepared by different chemists, from a variety of substances. Savary obtained three drams from an ounce of the distilled acid of wood sorrel with an equal quantity of ardent spirit. A combination of sea salt with the flowers of zinc, produces the marine ether.

Distillation of Essences, or Essential Oils, in General, from all Sorts of Flowers, Fruits, Herbs, Roots, &c.

ALL essences, or essential oils, as they are variously termed by chemists, distillers,

perfumers, &c. are the most pure, subtle, and balsamic parts of flowers, fruits, herbs, and other substances, generally odoriferous; extracted chiefly by distillation, in an alembic with a large refrigeratory. The subject to be distilled is previously macerated in water; which must be sufficiently abundant to prevent the article from burning. On distillation, the oil comes over with the water; either floating on its surface, or precipitating to the bottom, as it proves of a lighter or more ponderous quality than the water from which it thus becomes separated or disengaged. It is remarkable, that roses, camomile flowers, and several other substances, which seem, from their strong and durable scent, to promise an abundance of essential oil, are found to produce a very small quantity; and that jessamine flowers and violets, with many other fragrant blooms and blossoms which perfume the air with their odour, lose entirely their smell on the gentlest coction, and do not afford in distillation the smallest appearance of any oil or essence, unless a prodigious quantity be at once committed to the still: while some articles, of little or no promise, and particularly savin, the disagreeable scents of which are not perceptible at any distance, furnish a larger portion of this oil than almost any other known vegetable substances. Some, as lavender and rue, yield most oil when gathered at the time the flowers begin to fall off; sage, when the leaves are young, before any flowers appear; and thyme, &c. on beginning first to flower. The fragrant herbs, in general, afford most oil when produced in a dry soil, and during a warm summer; while some of the most disagreeably strong-scented, such as wormwood, yield most when produced in moist rich ground, and

a wet season. Most chemists agree, that flowers and herbs, in general, after being moderately dried, without much exposure to the sun, afford a larger portion of essential oil, than when distilled while fresh: but, certainly, if the drying be long continued, or not judiciously managed, the quantity of oil produced will not only be diminished, but its scent impaired, and its colour rendered different. In conducting the process, the maceration must commonly be continued till the water has fully penetrated every part of the subject. Wood should be rasped thinly, or cut across the grain; roots, thinly sliced; barks, reduced to coarse powder; and seeds, slightly bruised. Some very compact and tenacious substances will require to be macerated several days, and even weeks; while, for those of a soft and loose texture, two or three days, at most, will be sufficient: and some tender herbs and flowers would be injured by any maceration at all, and must instantly be drawn off from the water which is always necessary to prevent burning. Where entire plants moderately dried, raspings of wood, or slices of roots, be used, as much of either should be put into the alembic, as will, when lightly pressed, occupy one half the space; with water, or liquor, sufficient to fill up three fourths of its height. There must always be sufficient liquid to prevent a burnt or empyreumatic flavour, but never so much as to boil over into the recipient. In the Edinburgh Dispensatory, bodies of a very viscous and compact texture are directed to be fermented with a little yeast for some days; which must be performed with half their quantity of water, the other half being added previously to the commencement of the distillation: this process, though not often

necessary, may questionless tend to promote the resolution of the subject, and extrication of the oil; but, as the utmost care must be taken not to injure the quality of the product by either bad yeast, too much of it, or too long a period of fermentation, the advantage will seldom be found sufficiently to weigh against the hazard. It has been contended, by some chemists, that more oil is obtained from certain vegetable matters, by the addition of spirit of salt and acid spirits, than can possibly be obtained from them without such assistance; but, in consequence of recent experience, it is compleatly ascertained that, where the juice is thus rendered really greater than usual, the quality of the oil receives a proportionable degree of injury. As some oils pass freely over the swan neck attached to the head of the common still, and others cannot easily be elevated so high; a large low head, with a rim or hollow canal round it, in which the oil would on it's first ascent be detained, and thence at once conveyed into the receiver, might be used with obvious advantages. The fire should be, at first, expeditiously raised; and kept up, during the whole process, of such a degree, only; that the oil may freely distill; and protracted heat must be avoided, as fire communicates to all these oils a disagreeable flavour. This is manifest, from their being much less pleasant when newly distilled, than after they have for some time stood in a cool situation. Though most of these essential oils require, for their distillation, the heat of strongly boiling water, there are many of them which rise with a very considerably less degree of heat: such are those of lemon and citron peels; and of lavender flowers, rosemary flowers, and almost all odoriferous bloom. These flowers having

their fragrance greatly injured, or even destroyed, by breaking or bruising them, as well as by their immersion in water, according to the common process, the Edinburgh Dispensatory most judiciously advises that substances of this class, instead of immersion in the water, be only exposed to it's vapour, in the following manner—"A proper quantity of water being put into the bottom of the still, the odoriferous herbs or flowers are to be laid lightly in a basket of such a size that it may enter into the still, and rest against its sides, just above the water. The head being then fitted on, and the water made to boil, the steam percolating through the subject, imbibes the oil without impairing its fragrance, and carries it over into the receiver. Oils thus obtained possess the odour of the subject in an exquisite degree, and have nothing of the disagreeable scent perceivable in those distilled by boiling them in water in the common manner." The worm should be kept carefully cleansed after distillation of any essential oil: some, indeed, those of wormwood and anniseed, in particular, adhere to it with such tenacity as not to be melted out by heat, or washed off with water; a little spirit of wine, however, being run through, will prove an effectual cleanser. When essential oils have been distilled, they should be left, for some days, to subside, in vessels covered with paper only; when they will lose their disagreeable fiery odour, and become limpid. They should then be put up in small stopper bottles compleatly full, and kept in a cool place. By observing these precautions, they will retain their virtues for many years. If, however, by any careless management, they should ever lose their flavour, and become thick, on putting them

into a still with a few fresh ingredients, they will saturate themselves with the odorous particles, and regain their former purity. The essences commonly sold by perfumers, &c. are said to be seldom genuine; consisting, chiefly, of the oil of bitter almonds, disguised by the odour of jessamine, roses, and cinnamon, or other fragrant flowers and spices, under the peculiar denominations of which they are vended. Genuine essential oils, medicinally considered, agree in the general qualities of pungency and heat; but differ with regard to their particular virtues, as much as the subjects which produce them respectively vary from each other. Thus, the carminative properties of warm seeds, the diuretic of juniper berries, the nervine of rosemary, the stomachic of mint, the antiscorbutic of scurvy grass, and the cordial virtues of aromatics, &c. are concentrated in their several essences or essential oils. These oils are too powerful ever to be given alone; such, indeed, is the extreme heat and pungency of some of them, that a single drop on the tongue would produce a gangrenous eschar. They are readily imbibed by loaf sugar; and, in this form, may be conveniently exhibited; or, ground with eight or ten times their weight of sugar, they become soluble in aqueous fluids, and may be diluted to any required degree. They all dissolve readily in spirit of wine; the more fragrant essences in an equal weight, and almost all in less than four times their own quantity: these solutions may be medicinally taken on sugar, or mixed with syrups, &c. but, if they are mixed with water, the liquor becomes milky, and the oil separates. The more pungent essential oils are externally applied in paralytic complaints, numbness,

cold tumours, pains, aches, &c. where particular parts require the use of warm stimulants. A single drop of some of these caustic oils, cautiously introduced, on cotton or a bit of lint, into a hollow raging tooth, will frequently afford speedy and effectual relief. Far the largest quantity, however, of our essential oils are employed in the extemporaneous preparation of pretended distilled waters, spirituous as well as simple, and all cordial compounds; to the almost total exclusion of the still in making up these several articles, for which there is constantly such an astonishing demand. This is an art but too well understood by druggists as well as distillers, the whole tribe of dealers in spirituous liquors, and by almost every old woman in the united kingdom. That small but most useful class of the last description, so many of whom formerly subsisted by the sale of genuine distilled simple waters, is now become nearly extinct. All pursue the shorter method of using the essential oils of the respective herbs, &c. Indeed, the late act of parliament prohibiting the use of any still containing more than two gallons, from being used without entry at the excise office, and subjection to all the unpleasant controul of the excise laws, almost wholly confines this most important chemical apparatus, the parent of such numerous benefits, as well as injuries, to society, to the very hands of those professional distillers and trading chemists, by whose cupidity it has ever chiefly been rendered the source of so many evils. In the mean time, it is to be regretted that this mode of preparing the many salutary simple waters, in particular, with the essential oils of the respective herbs, &c. should so universally prevail; as they certainly are not, whatever

may be the pretensions of some modern chemists, as well as distillers, &c. by any means equal in medicinal virtue to those which are entirely run through the still, and immediately drawn off from the several plants, flowers, roots, seeds, and other vegetable substances: nor, indeed, are the most agreeable spirituous cordials and compounds, however skilfully made up, even so pleasant in flavour, to say nothing of their inferior salubrity, prepared with the essential oils, as when they are fairly and judiciously distilled.

Distillation of Simple Waters in General from Herbs, Flowers, &c.

THE simple waters in general, are now considered to be so named, whatever may have been the origin, only in contradistinction to those denominated spirituous, drawn equally by the still from the same subjects, but through the medium of spirit instead of water; and not, as might seem, on account of the old appellation of simples, which attaches itself generally to physical herbs, from their being the chief ingredients of almost all compound liquid medicines. The process of nature, in which the morning sun's mild influence evaporates the freshness and fragrance of plants and flowers, so as to perfume the air with it's exhilarating, balmy, and odoriferous incense, may be supposed to have early attracted the notice of observant minds, and directed the first rude efforts of distillation; awakened, perhaps, by the yet earlier practice of decoction for edible purposes, or obtaining the salutary medicinal juices, during which an accidental condensation of the rising steam might at first invite and surprise the palate. However this may have been, it is certain that,

by the following very simple process in distillation, the virtues of the odoriferous, balsamic, and aromatic flowers, plants, herbs, &c. in general, were for ages successfully obtained—The fresh herb, flower, or other vegetable substance, or subject, gathered during the season of it's experienced greatest vigour, and at such an early hour as to be in some degree bathed with the morning dew, was lightly deposited, without being at all bruised, in a shallow vessel. To this vessel, or still, a low head was fitted, with a recipient; and, a live coal or two being placed beneath the still, and timely renewed so as to keep up an equable heat, similar to that of the atmosphere in the very hottest weather of our climate, or about eighty-five degrees of Fahrenheit's thermometer, an invisible vapour was found very slowly to arise: which, condensing in the head of the still, into dew-like drops, fell down into the receiver, and constituted the simple water of the subject so distilled. This process was commonly denominated cold distilling, or distillation by the cold still; and, certainly, when so managed, it might, in comparison, be fairly enough denominated cold distillation: but the fact is, that those by whom the distilling simple water has chiefly been practised, have generally employed a considerable degree of heat. Their method has commonly been as follows—Having so filled a shallow leaden vessel with the fresh herbs or flowers heaped up, as for the head, when fitted on, to be also in a great measure full, a fire is made sufficient to render the bottom much hotter than can be endured by the hand; with becoming caution, however, not to endanger scorching what may be at the bottom of the inside, in which case all above must necessarily

be secure from injury. In this way, the volatile parts of peppermint, &c. are effectually forced over; and the distilled liquor richly possesses the native pure flavour and scent of the subject. Even this process, however, though yet used in some private families, has been found too slow in its operation and requiring too much attendance to prevent burning, for the dispatch and convenience of trade; and, therefore, the hot still, then so called, though it be only a common still, is made use of. In this, a quantity of water being added, to prevent burning the herbs, flowers, &c. it is kept nearly of a boiling heat, or even made actually to boil, so that the vapour rises rapidly into the head, and passes into a spiral pewter pipe, or worm, placed in a tub of cold water, for the purpose of condensing the steam or vapour, which either distills in swiftly succeeding drops, or flows in a small regular steam. Nor does, as it might hastily be imagined, the abundance of water at all weaken the liquor which thus comes over in distillation; as the most volatile parts of the subject always necessarily arise first, and impregnate most what comes earliest over: so that, when the virtue is sufficiently extracted, ascertained by trying from time to time the liquor which runs from the nose of the worm, the operation must be discontinued. Though this last is certainly the most common and expeditious method, it requires great caution: as the ebullition is very apt so to agitate the subject, as to lodge parts of plants or flowers against the sides of the hot still; where they sometimes adhere, are scorched, and communicate to the whole product a disagreeable taint. This, however, may be compleatly avoided, by using the Edinburgh method of first

pouring a quantity of water into the still, and then placing the herbs or flowers in a basket over it, when there can be no possibility of burning: the water, however, though it may be made to boil, must not be boiled so violently as to rise into the basket, which would defeat the object of this contrivance. The basket, therefore, should be placed at a due distance; and the hot vapour of the water, in passing through all the interstices of the basket and its contents, will carry over the volatile parts in their native flavour. By these means, the distilled water of all those substances which afford oils of the more volatile fluid, are obtained in the utmost perfection, and with sufficient dispatch; for which last intention, the still may be filled quite up to the head. These simple distilled waters are, in fact, water impregnated with the essential oil of the subject, a part of which is always imbibed by the water used in distillation; so that the smell, taste, or virtue, whatever they may be, communicated to the water, are found concentrated in the essential oil of the same subject. It is in this portion of essential oil, or some part of it most highly attenuated and subtilized, that the title of governing or presiding spirit of the herb, &c. or spiritus rector, has been bestowed by technical chemists. It is a rule, therefore, that all vegetables containing an essential oil, will communicate to water some virtue when distilled; but the quantity it communicates is not always in proportion to what each subject actually contains: for, as the oil merely saturates the water which comes over at the same time with it, where there is more than sufficient oil for this saturation, the excess separates, concretes in its proper form, and refuses miscibility with

the water which afterward arises. Some odoriferous flowers, which yield so very little essential oil that none is perceptible unless at least from fifty to a hundred weight of them be at once submitted to the still, are remarkable for as powerfully impregnating water as those which abound with the oleaginous essence. It is generally supposed, by modern chemists, that the strength of these simple waters is not augmented by cohobation, or distilling them over again from fresh herbs or flowers, as was formerly held to be the case: on the contrary, these repeated distillations are said to render the product more and more injured by that unpleasant effect of the fire which always more or less prevails even the first time. Such herbs, flowers, or other vegetable substances, it seems now agreed, as do not at first afford a water sufficiently flavoured, are improper subjects for this process; and, therefore, the acquirement of their essential virtues is to be sought by other chemical means, adapted to their respective natures. When mixtures of water and oil come over, they may be immediately detached from each other, by means of a separating glass: or, the whole being put into large narrow necked bottles, and placed in a cool situation, on that portion of oil which is not dissolved in the water either rising to the top or sinking to the bottom, according to its specific gravity, they may then be separated either with a small glass syringe; a separating glass, a filter of paper; or by means of a woollen or worsted thread, the upper end of which is immersed in the oil, and the lower in a phial placed beneath, through which the oil thus passes by capillary attraction, after which the thread is to be squeezed dry. As most distilled waters,

when first prepared, have a somewhat unpleasant smell, it is generally advisable to keep them for a few days only slightly covered; and not to cork them up closely till it goes off. It is common to put about a twentieth part the weight of proof spirit into all the simple waters, that they may the better keep: but the editor of the Edinburgh Dispensatory says—"I have been informed, by a respectable apothecary, that if the simple distilled waters be rectified by distilling them a second time, they will keep for several years without any spirit; which always gives an unpleasant flavour, and is often objectionable for other reasons." He adds—"Distilled waters are employed, chiefly, as grateful diluents; as suitable vehicles for medicines of greater efficacy; or, for rendering disgusting ones more acceptable to the palate and stomach: few are depended on, with any intention of consequence, by themselves." A few more general hints and instructions will be serviceable to those individuals who may incline to distill their own simple waters—Though plants, &c. in general, ought to be distilled when fresh gathered, and particularly where expressly directed, the London Dispensatory orders most of the waters to be distilled from the dried herbs, because fresh are not ready at all times of the year; when, therefore, the fresh are used, the weight which they direct is to be increased: but the operator may, whether the plants be fresh or dry, vary their weights according to the seasons in which they have been produced and collected, and the manner in which they have been kept. Herbs and seeds, after being kept longer than a year, become less proper for the distillation of officinal waters. Fresh and juicy herbs generally require only

thrice their weight of water; but dry ones, a much larger proportion: there should always be sufficient water left in the still, when all that is good has been brought over, to prevent the contained subject from burning. The distillation must cease, when what comes over has no longer any taste or odour of the plant; the quantity of which cannot possibly be always ascertained with any tolerable exactness. Particular instructions will be found, where necessary, in the respective receipts for preparing the principal simple waters, to which they more peculiarly appertain.

Spirituos Distilled Waters in General; or, Distillation of Herbs, Seeds, &c. by Means of Spirit, commonly denominated Cordial Waters and Compounds.

THERE seems some impropriety in calling these spirituous distillations by the name of waters; and spirituous waters may, indeed, be considered as a palpable solecism in language: the Edinburgh Dispensatory, accordingly, gives them the appellation of distilled spirits; but, in a work of this general nature, it may be advisable sometimes to relax, for the sake of perspicuity, from the strict severity of science. We shall, therefore, describe them as spirituous distilled waters, in contradistinction to the simple distilled waters already noticed in the preceding article. It has been observed, that the flavour and virtues of simple distilled waters is owing to the water being impregnated with a portion of essential oil from the subject; and spirit of wine, considered as a vehicle for these oils, has the advantage over water of being their proper menstruum, and consequently of keeping all the oil which rises with it perfectly dissolved into a uniform limpid

liquor. There are, however, many substances which, on being distilled with water, impart their virtues in great perfection; yet, when treated after the same manner with spirit of wine, communicate to it scarcely any taste or odour. This is accounted for, on the principle that spirit is not susceptible of so great a degree of heat as water; and, therefore, some substances may not be sufficiently volatile to rise with the heat of boiling spirit of wine, which freely enough come over with that of boiling water. If cinnamon, for example, be submitted to distillation with a mixture of spirit of wine and water; or with a pure proof spirit, which is no other than a mixture of about equal parts of each; the spirit will arise first, of a clear, colourless, and transparent appearance, and almost without any taste of the spice: but, the instant the more ponderous watery fluid begins to arise, the oil freely comes over with it, so as to render the liquor highly odorous, sapid, and of a milky hue. The proof spirit in common use is accompanied with an ill-flavour; which, though concealed by certain additions, discovers itself in distillation. This nauseousness does not begin to arise till the purer spirituous part has come over; and that being the very time when the virtues of the ingredients, too, begin most plentifully to arise, the liquor thus receives a very disagreeable taint. To this is chiefly owing the general complaint, that the cordials of the chemist or apothecary are less pleasant than those of the same kind prepared by the distiller; the latter being extremely curious in rectifying or purifying the spirit, when designed for what are called fine goods, from all ill flavour. This is admirably to be effected by judiciously using highly rectified

spirit of wine, or alcohol, reduced to proof strength instead of the ordinary proof spirit as suggested in the account of the process for it's rectification. With due attention to these hints, all the most famous cordial compounds may be easily and effectually prepared from the various receipts given in different parts of this extensive collection.

General Rules for Distilling, and making up Distilled Liquors.

WHEN about two-thirds of the first quantity put into the still are perceived to have come over, the liquid or spirit, called generally goods, are to be tried frequently in a glass or phial; and, when the bell, or bead, as the bubbles which appear on the surface when the spirit is of proof strength are technically denominated, immediately falls down, and does not remain a tolerable time; the vessel placed for the reception of the goods must be immediately taken away, and it's place be supplied by another to receive the faints: as the faints, if suffered to run among the goods, would cause a disagreeable flavour, and make them require longer fining down; whereas, by their being kept separate, the goods will be clean and well tasted, when made up to their due quantity with pure water, which by distillers as well as brewers is technically denominated liquor. Most rectifying distillers agree, that goods are much improved by throwing into the still, when first charged, about three ounces of bay salt for every five gallons of spirit; by which means the goods will better cleanse themselves, and separate from their phlegmatic parts, while the thus dephlegmated spirit is found to ascend and come over much cleaner and finer in distillation. Some

distillers also cast in a handful of grains, to make the goods feel hot on the palate, and seem of a better body; but this conduces nothing to the advancement of the real or apparent proof, when the goods come to be tried in a glass. When the goods are all come off, and are designed for double goods, as all distilled goods made full proof are called, they must be made up to their first quantity with liquor: for instance, if the still be charged with three gallons of proof spirit, it will yield in distillation about two gallons, without faints; which deficiency of one gallon, must be made up with dulcified liquor, or sugar and water, to the first or original quantity. To make up common or single goods, beside the said deficient gallon, it must be diluted with a gallon and a half more of the like dulcified liquor. By this mode, goods may readily be made proof, or reduced to such inferior strength as renders them more or less marketable. In dulcifying goods, the dissolved sugar must never be added to the newly distilled goods till it has become perfectly cold; as it would, if mixed with them hot, cause some of the spirit to exhale, and render the whole more foul and phlegmatic. When any goods are wanted to be speedily fined, either for present use or sale, especially white or pale goods, add about two drams of finely powdered alum to three gallons of goods; and, on well rummaging or stirring the whole together, the fæces will be thrown down, and the residue thus become clear and transparent.

French Method of Cold Distilling all Sorts of Flowers.

TAKE any quantity of flowers, suited to the size of the alembic; to which add, by measure, nearly an equal quantity of wa-

ter. Then well pound some ice, till it be reduced to a substance somewhat resembling snow; salt it, as if intended for iceing water; place it round the refrigerant, and put a little fire under the still. Some writers, it is remarked, direct the alembic to be placed in a vessel surrounded by ice: but, certainly, nothing more than steam can be obtained by such a procedure; instead of which, the method now proposed, and which it is improper to attempt in winter, extremely well answers the intended purpose. In excessive hot weather, even the smallest fire is unnecessary; the fermentation which soon naturally takes place, being sufficient to produce the odoriferous vapour which the ice immediately condenses.

Genuine French Brandy; or, True Art of Distilling Brandy, from Wine, Wine Lees, Cyder, and even Malted Corn, as actually practised in France.

THE following account of the distillation of brandy, which is translated from a scientific French work of most respectable authority, will be found to give much valuable information on this subject, and such as may be fully relied on—"Wine affords, on distillation, an inflammable liquor; which is light, of a white colour more or less tinged with yellow, and of a penetrating and agreeable odour. Though all sorts of wines are proper for making brandy, provided they are not sour, dead or tainted; the strongest and clearest are undoubtedly the best, whether they be white or red. There are, however, wines not very agreeable to drink, which yield large quantities of brandy; and these should be preferred, on account of their being less expensive. Take, then, a quantity of wine, according

to the size of the body of the still, which is called the bladder. Fill it only two-thirds, that the vapours may have some space: then cover it with a long-beaked head, which unites to a serpentine or spiral worm fixed in a vessel or tub full of cold water; being well luted, to prevent any escape of vapour. Distill in a hot but not boiling water bath, or even with a moderate heat of ashes or sand; augmenting the heat, in either way, by slow and small degrees, but taking particular care that the wine never boils; and continuing the distillation till the liquor becomes too phlegmatic or watery. Next, expose it to the heat of the sun, for some time, in a vessel carefully closed, to render it still more perfect. To have a brandy truly excellent what is obtained by the first distillation must be mixed with an equal quantity of pure water; distilled with a moderate fire, and have a little less spirit drawn off than the quantity of brandy committed to the still. This diluted brandy is very agreeable, and proper for making up excellent liqueurs, or cordial liquors. By repeated distillations, brandy may be still highly rectified, and will thus become stronger and stronger; but, at each distillation, loses in quantity. When the operations are well performed, all but about a little more than the fourth part of the brandy employed is retained. It seems, therefore, quite superfluous to push farther the rectifications. At each rectification, the loss ought to be one degree diminished. The first, perhaps, made with hot ashes; the others, in a hot water bath. This iterated distillation serves to carry off phlegm; that is, the more gross and watery particles, which remain chiefly at the bottom, and commonly arise last. We know

always, by these signs, when the brandy is sufficiently distilled—1. That which is the clearest, and which leaves the least acridity in the mouth, is the best. 2. Brandy which leaves the smallest quantity of phlegm, after being burned, is preferable to that which leaves more. 3. Brandy which descends, or sinks, most expeditiously, in a glass which contains a little olive oil, is the least spirituous, the most charged with phlegm, and consequently the least good. 4. Brandy which produces the smallest quantity of froth, on being shaken violently in a glass phial or flask, a half or third part filled, is preferable to what foams more: because it is only the phlegm which forms this froth; of this any one may easily be satisfied, by merely agitating spirit of wine, which never froths. 5. We know that brandy is good, and well dephlegmated, when it forms, on being poured into a glass, what is called the bead; that is to say, a certain circle of small white bubbles or foam round the glass, in proportion as that foam diminishes. Brandy is sometimes made with the lees of good wine, neither sour, flat, nor tainted; but the spirit which it produces, though very strong, is subject to an empyreumatic flavour, which renders it unpleasant. To prevent, in some degree, this defect, a considerable quantity of water should be mixed with the lees; which, rendering the liquor weak, repeated rectification must not be dispensed with: that which is obtained without the burnt flavour, at the first distillation, on being again distilled becomes often more hot and dry than that from wine itself, more pleasing to the palate, and of a still more agreeable odour. The roughest, strongest, and least drinkable cyder, affords a large quantity of brandy; which, after being

twice distilled, has a very good flavour, improves in proportion as it becomes older, and may be kept many years. Brandy is also distilled from the lees of cyder, and from the residuum of the apples on which water has been poured after the cyder is expressed. This being macerated in the water, the liquor is pressed out; and, on becoming clear, distilled. Brandy from beer is the lowest of all with regard to its virtues, though powerful in its strength. To make brandy from malted corn, they steep barley and wheat in luke warm water, for two or three hours: then take it out, and dry it on a matting of straw, to make it germinate; and, leaving it to ferment in water for two or three days, afterward pour the liquor into an alembic, and distill it according to art." Such are the usual French methods of preparing brandy; and, however simple they may sometimes seem, it is not to be doubted that, from our general experience of their result, many valuable hints may be gleaned by the best and most experienced British distillers and rectifiers: who will find many other articles, from the French and other foreign distilleries, in this collection, highly deserving of their notice.

French Secret for preparing a pure and most incomparable Spirit of Wine.

BRANDY, or the spirituous part of wine obtained by a first distillation, being usually clogged with more or less of phlegm, and some oleose particles which communicate colour, it is to be disengaged from these foreign intruders by means of repeated distillations; which render it whiter, more light, more fragrant, and far more inflammable. It then takes the name of spirit of wine; or, according to some, small brandy,

or second spirit of wine. By the distillation of wine, common brandy is at once produced; next, double brandy; and, afterward, spirit of wine more or less rectified, accordingly to the number of distillations which it undergoes. There are several different methods employed for this purpose, in France as well as in England; but the following is, in France, considered as the most commodious process—Half fill with brandy a large matras with a long neck; and, having fitted a head and a recipient, lute closely the joint; place the matras in a pot half filled with water; and set the pot on a moderate fire, to distill it in a water bath. Continue this degree of heat, till nothing more comes over, and the product will be a well dephlegmated spirit of wine. The secret of making this a most incomparable and pure spirit consists in merely placing, at the junction of the head of the matras, a small piece of felt well saturated with the best sweet oil, and over that some rosemary flowers: by this contrivance, is obtained, at once, an aromatized spirit perfectly dephlegmated.

Art of preparing Spirit of Wine from Brandy, without Fire.

PUT two or three pounds of calcined salt of tartar, very dry, in a glass cucurbit; pour over it the best and clearest white brandy to the height of five or six fingers; stir the whole together with a wooden spatula; and then let it rest for an hour. During this time, the salt of tartar will have imbibed all the phlegm which was in the brandy, and the spirit of wine will remain pure. It is easily separated, either on pouring it off by inclination, or by filtering. Some slight particles of salt of tartar may possibly be mixed, but these

cannot prove prejudicial. As the whole of the spirit, however, above the salt of tartar, cannot be so completely poured off as to leave none behind, it may be distilled, if thought worth the trouble, in a water bath; when, carrying over with it a portion of phlegm, a brandy of an agreeable odour will be produced. The salt of tartar remaining may be dried over the fire, and will then answer every purpose for which it is usually employed, quite as well as at first. This method is often practised in France.

Simple Mode of Drying Damsons, Plums, Grapes, Cherries, and other Fruits, so as to resemble Pruens, French Plums, Raisins, &c.

THOUGH our climate is less favourable than that of France to the production of fruits superabundantly rich in saccharine juices, we are not without damsons and other plums, cherries, and even grapes, &c. sufficiently sweet to admit of being dried with considerable advantage, and without much trouble or any expence. It is, therefore, but little creditable to our national sagacity, that we import many of these articles, at a high price, from foreigners, with which we might, in plentiful seasons, so cheaply supply ourselves at home; for, if we except raisins, which can scarcely ever be worth drying in England, all the rest are generally brought from France, Italy, Spain, Portugal, &c. The mode in which the French reason on this subject, as well as their method of practice, will be worth laying before such English readers as possess sense enough to profit by superior wisdom wherever it is to be found—"When the season is abundant in fruits," says an intelligent French writer, "it is prudent

to dry many different sorts in the oven. The great demand for them, during winter, and particularly in Lent, occasions a more considerable profit than can ever possibly be obtained by their sale in a recent state; more particularly as, from their vast plenty, they are then necessarily sold at a very low price." The method used, in France, for drying cherries, plums, &c. is thus described—Cherries of all descriptions, should be dried with the stalks and stones; and, being arranged on wicker hurdles, like our confectionary wires, are put into an oven with little heat; that is, after the bread has been drawn. They must be carefully turned and shifted, so as to get equally dry on every part: and, next day, be a second time set in the oven, where they are to continue till perfectly dried. When quite cold, they are to be put up in boxes lined with paper, and kept carefully closed. Damsons, called in French prunes or plums, from whence is derived our word *pruens* or *prunes*, and all sorts of plums, must be so ripe as to fall at the slightest touch from the tree, before they are sufficiently mature for drying with the best effect. When thoroughly ripe, they are to be dried on wicker hurdles, in an oven, after the same manner as the cherries; but with more repetitions, according to their respective magnitudes. Grapes of every sort may also be dried, but the best for this purpose are muscadels. These delicious raisins are also prepared by placing them on hurdles in an oven, with the utmost caution against it's being too hot; and carefully turning them, from time to time, so that they may be uniformly dried in every part. They are rendered still more rich and mellow, by dipping the bunches, before they are first put into the oven, in a

strong ley made with the ashes of vine twigs, which softens the skin of the grapes. This, too, may perhaps correct any little acid or austerity. If sugar should, at any time, be thought necessary, though not used in France and other warmer climates, the fruit may be dipped in a weak solution of gum Arabic, or white of an egg, and lightly dredge with sifted loaf sugar, on putting it into the oven; when, however, the fruit is fully ripe, it will generally prove sufficiently sweet.

Linseed Cough Syrup.

BOIL an ounce of linseed in a quart of water, till half wasted; then add six ounces of moist sugar, two ounces of sugar candy, half an ounce of Spanish liquorice, and the juice of a large lemon. Let the whole slowly simmer together, till it becomes of a syrupy consistence; and, when cold, put to it two table-spoonfuls of the best old rum.

Norfolk Pudding Puffs.

MIX three eggs, three table-spoonfuls of flour, half a pint of cream, and two table-spoonfuls of orange-flower or rose water. Sweeten it to palate; put the batter in large deep custard cups about half full; set them in the oven; and, when the puffs rise to the top of the cups, they are sufficiently done.

Curd Puffs.

MIX a little rennet in a quart of new milk; and, when the curd comes, and is broken, put it into a coarse cloth to drain, and rub the curd through a hair sieve with a spoon. Then add ten ounces of grated bread, three ounces of butter half a grated nutmeg, the grated rind of a lemon, a table-

spoonful of wine, and sugar to palate. Rub the cups with butter, rather more than half fill them, and bake them forty minutes in a quick oven.

Bubble and Squeak.

THIS article, though of low origin, is now frequently found at the most fashionable tables. It is said to have originated, on beholding, at the entrance of some of the numerous subterranean eating cellars which formerly abounded in St. Giles's, by way of invitation to the sort of guests there entertained, a large earthen dish, filled with scraps of meat, pieces of cabbage, &c. placed over a pan of burning charcoal; which, from its appearance while thus cooking, and the accompanying sound, obtained the quaint appellation of bubble and squeak. In some whimsical freak, this dish was imitated by an able cook, with such success as to be generally adopted; so that, in fact, what would formerly have been called fried beef and cabbage, is now converted into bubble and squeak. The best method of preparing this curious dish is as follows—Having some cold salt beef and white cabbage, both of which have been boiled, squeeze the cabbage dry and chop it fine. Then, cutting the beef into small slices, some of the pieces all fat and the others lean, put it into a frying-pan, with a little butter, season it with pepper, and make it quite hot. This being done in a few minutes, for it must by no means be fried dry and hard, place it on the back of a sieve; and, putting in the cabbage, salt and pepper it to palate, and keep it well stirred over the fire till it becomes tolerably dry. When done, raise the cabbage high in the centre of a dish, and arrange the slices of beef round it.

If there be an equal number of fat and lean pieces, they should be alternately placed. Garnish with slices of carrot, either plain or cut in fancy forms; and, to give the whole an air of elegance, put a large carrot rose on the top of the cabbage.

Portable Plum Pudding, sometimes called Hunters or Travellers Pudding.

IF this pudding be properly prepared and kept, it will remain good full half a year. It is thus directed to be made and managed—Take a pound each of flour, suet, raisins, and currants: dry and sift the flour, chop the suet, stone and a little shred the raisins, and well pick and cleanse the currants. Mix the whole well together with four or five eggs, a gill of brandy, a little finely pounded allspice and ginger, minutely minced lemond rind, a little sugar and salt, and a very small quantity of milk. It may either be put into a large melon mould, bason, or floured cloth; and, after being boiled for at least eight hours, must be kept closely tied and hung up in the cloth, with a thick paper covering, in which it may be conveyed at pleasure. At the time when it is wanted for use, let it be boiled about an hour and a quarter; and serve it up with a sauce composed of sugar, melted butter, and a little brandy.

Tapioca.

THE farinaceous concretion, called tapioca, is prepared from the root of the cassava, or *iatropa manihot* of Linnæus, a native shrub of South America, which grows to the height of from four to seven feet. Its broad palmated leaves, and white and rose-coloured blossoms, render it a very beautiful plant; and it produces, in one

year, a white, soft, and farinaceous root, from about ten inches to two feet in length, and from five to six inches in circumference. It is asserted, that an acre of the cassava roots produce as much food as six acres of corn. Though the cassava, in it's natural state, is considered as a very active poison, the tapioca prepared from it in the following manner, is a mild and most nutritious food--The roots being washed, and deprived of their thick rind with a knife, the heart, which is a pulpy mass of a white or yellowish colour, is repeatedly pressed in a sort of mill, between two cylinders, to get out all the deleterious juice. The dry pulp, being a compound of meal and vegetable fibre, now only requires to be dried over a very slow fire; when it will keep, if deposited in close vessels, for several months. It may at any time be formed into edible cakes, by merely kneading it up with water, and baking them; or into pottage, by boiling it with water and a little Cayenne pepper. The pure farina, or meal, which is the tapioca of the shops, is separated from the fibrous part, by taking a handful of the pulp after the juice is extracted, and working it in the hand till a sort of thick and white cream appears on the surface. This being scraped off, and washed in water, gradually subsides to the bottom; and, after pouring off the liquor, the remaining moisture is dissipated over a slow fire. In the mean time, by constantly stirring the farina, it concretes into grains about the size of sago, which soon grow hard, and may be kept in a dry place for any length of time. This is the tapioca, thus rendered not only innocent, but very wholesome, nourishing, and even restorative. The Indians of South America heap together the cassava cakes till they begin

to heat and become mouldy; and, infusing them in water, bring on a very rapid fermentation: from this they prepare an intoxicating liquor, the free use of which is attended with fatal consequences. This, however, may be said of most ardent spirits in a raw or unrectified state. It is thought, that this important shrub might, with proper management, even be cultivated in our climate: certain it is, that it would thrive either in the East or West Indies; and in our new Australasian settlements, commonly called New South Wales, Botany Bay, Norfolk Island, &c. Tapioca may be used, in general, with much the same intentions as rice or sago. The cassava bread of the Indians is said to be very good and wholesome; and they make, also, great use of the tapioca, in numerous favourite dishes.

Excellent Tapioca Pudding.

AN excellent tapioca pudding, either for baking or boiling, may be made as follows—In a saucepan of cold water, put a quarter of a pound of the largest and finest sort of tapioca; and, having set it over the fire till it comes to a boil, strain it to a pint of new milk. Then boil it gently, till all the milk be imbibed or soaked up; after which, put it in a bason to cool. Beat up, in the mean time, four yolks and two whites of eggs; adding two table-spoonfuls of brandy, with or without the same quantity of rose or orange-flower water, a little sugar and nutmeg, and about an ounce of oiled or clarified butter. Having thoroughly mixed the whole together, it may be either boiled or baked, being equally well calculated for each method. If to be baked, the dish must be buttered, and puff paste may be put round the rim.

Tapioca Jelly.

AFTER well washing some of the best tapioca once or twice in cold water, leave it to soak a few hours in more; and then set it over the fire to simmer, with the yellow rind of a lemon. On it's looking quite clear, add lemon juice, white wine, and sugar, proportioned to the quantity, and keep stirring the whole till it has sufficiently thickened. This will be found both an agreeable and very nourishing jelly for convalescents.

Baked Rice Pudding à la Turque.

THIS Turkish method of making a whole rice pudding was, probably, notwithstanding it's name, never practised in Turkey: unless, indeed, by some French or English cook, in whose superior culinary skill it has undoubtedly originated; with an eye, however, to the mode in which the Turks sometimes colour their rice. It is thus made—Wash, in several waters, half a pound of the finest rice, and then boil it in about a quart of new milk. In the mean time, boil a pint of milk, with a couple of laurel leaves, a little cinnamon, the yellow rind of a large lemon, and a small quantity of saffron, in another saucepan, for a quarter of an hour or twenty minutes; then strain it to the rice, and let the whole simmer together till nearly dry. Put it into a pan or bason, with nearly half a pound of fresh butter, and keep stirring till the butter be quite melted. Beat up, in another bason, ten or a dozen yolks of eggs, leaving out three or four of the whites, with half a gill of brandy, and sufficient sugar and nutmeg. Mix the contents of both well together, either with or without half a pound of fine picked and cleansed currants; and

put it in a buttered baking dish, surrounded with puff paste.

Pickled Sturgeon.

THE sturgeon, or accipenser sturio of the Linnæan system, though sometimes taken in the British rivers, is generally imported from Russia, and occasionally from North America. It mostly abounds in the Volga, the Danube, and the Vistula; where it has frequently been found the prodigious size of eighteen feet in length, and weighing from seven to eight hundred pounds. The flesh, which resembles veal, is very delicate, firm, and white; and, when roasted or broiled, is most highly esteemed. It is, however, mostly sold here in a pickled state. When found high in the Thames, which very seldom occurs, it is considered as the property of the Lord Mayor of London; who usually compliments the Sovereign, by sending it, as a present, to court. In the Russian rivers, more particularly, it is no rarity; but gives rise to several considerable branches of commerce. The sounds of these fish, ingeniously manufactured, are the true Russian isinglass; and the caviar, for which Russia is equally famed, is nothing more than the spawn of the sturgeon properly seasoned and dried. The method of pickling sturgeon is described as being very simple—Draw the sturgeon; and, if a female, reserve the spawn to make caviar. Split the fish down the back; and, cutting the jowls toward the body, and the several rands, or long pieces of flesh, very fair, let the tail piece be the shortest. Bind each of the pieces close with tape, or flag similar to the Russian matting; well season them with salt; and boil them for an hour and a half, scumming off the oil all the time, and supplying hot water as

the liquor boils away, as the sturgeon will otherwise be rusty. When cool; pack it up close with the liquor in which it was boiled. A small proportion of vinegar is sometimes boiled with the water; and this is then called, saucing a sturgeon.

Roasted Sturgeon.

WHEN a whole fresh sturgeon happens to be roasted, in England, it is dressed exactly like a large jack or pike, and served up with the same sauce. The best method of roasting a piece of sturgeon is as follows—Mix in a stewpan over the fire, a little flower and butter, with some onions, bunches of parsley and sweet herbs, one fourth [as much vinegar as water, a few cloves, a little allspice, and sufficient pepper and salt: when the whole has well simmered together, take it off the fire; and, on it's getting cool, place the sturgeon in the liquid, and let it steep for about two hours. Then put it on a small bird spit, tie it on the roasting spit, and baste it well with butter: making, in the mean time, a rich sauce, with cullis, butter, anchovies, Madeira wine, Seville orange or lemon juice, and a little sugar. A small entire sturgeon may also be thus roasted.

Boiled Sturgeon.

AFTER leaving it, for some hours, in a marinade of vinegar, salt, ginger, and allspice, put it into a fish kettle of cold water, with a little salt and vinegar; and, when it comes to a boil, take out some of the hot liquor, and supply it's place with cold water; and, on it's again boiling, so as for the fish to be sufficiently done, take it off the fire. Serve it up with anchovy sauce. It may be garnished with slices of orange or lemon, or with barberries.

Broiled Sturgeon.

DIVIDE the pieces of sturgeon into cutlets of nearly an inch thick; and, after dipping them in a mixture of oil and vinegar, broil them over a very clear fire, seasoning to palate with salt and pepper on both sides. When done, which will be in a few minutes, arrange the pieces round the dish, and put a sauce in the centre, composed of butter and vinegar, beaten up with lemon or Seville orange juice.

Steeple Cream.

THIS cream seems to owe it's distinguishing appellation merely to the form in which it is served up. It is generally thus made—Put into a common stone bottle five ounces of hartshorn shavings, and two ounces of ivory dust, with a small quantity of gums Arabic and tragacanth. Fill up the bottle to the neck, with pure water; and, closing it carefully up, set it in a pot of water, with hay at the bottom, over the fire, and let it boil for six hours. If the bottle be opened, before it has stood an hour to cool, the liquid will fly violently out, and may scald the face or hands; after that time, strain it off, and it will then be a strong jelly. In the mean while, having beaten very fine, in a marble mortar, a pound of blanched almonds, mix them well in a pint of cream; and, when this has stood a little, strain it to a pound of the prepared jelly. Then set it over the fire, to get scalding but not boiling hot; sweeten it to palate with fine loaf sugar; put in a little amber, on taking it off, and almost immediately pour it into small but deep conical gallipots or tall ale glasses. It will thus, when turned out quite cold, have somewhat of the steeple semblance from which it ob-

tains it's name; and is to be served up in the centre of a dish, surrounded by small heaps of whisked or whipped up cream.

Almonds covered with Iceing.

MAKE an iceing, similar to that for twelfth-night cakes, &c. with fine sifted loaf-sugar, orange-flower water, and whisked white of eggs; then, having blanched the almonds, roll them well in this iceing, and dry them in a cool oven.

Common Smooth Almonds.

WELL cleanse the almonds, and put them in a preserving pan to dry; then pour sugar, boiled to a smooth state, from a spoon or small ladle, about a gill at a time, over the almonds, keeping them often stirred, and turned with the hand, but sometimes leaving them at rest that they may dry. They may have as few or as many coatings as are judged proper for the occasion.

Anniseeds of Verdun.

THESE agreeable and salutary anniseeds are prepared exactly in the same manner as the foregoing smooth almonds; being, however, first carefully freed from their stalks, dust, &c. by picking and sifting.

Shropshire Pie.

AFTER making a good puff paste, cut up two rabbits, and two pounds of fat pork into small pieces: well season both, with salt and pepper; and, lining the dish with sheets of the paste, lay in the mixed pieces of rabbit and pork. Having, in the mean time, parboiled the livers of the two rabbits, beat them in a mortar with an equal quantity of fat bacon, a few sweet herbs, oysters if in season and at hand, nutmeg, pepper, and salt; then, with the yolk of

egg, and a little flour, or a few bread-crums make it up into balls, and place them in different parts of the pie. Some also put into the pie artichoke bottoms cut in the form of dice, and even pieces of the combs of cocks. When all the intended contents are in, grate a small nutmeg over the whole; pour in half a pint each of red port and water, cover the pie close, and bake it for an hour and a half in a quick but not too fierce oven.

Petit Patties, or Little Pies:

FOR the convenience of making petit patties, fine puff paste is first to be prepared, and rolled out carefully of one uniform thickness, as it will otherwise not bake upright. It should be nearly a quarter of an inch thick; and, when thus rolled out, be cut according to fancy, with proper paste cutters, and put on a baking dish; then, having dipped a small paste brush in yolk of egg beat up with a little water, the tops are to be rubbed over without by any means egging the sides. A cutter three sizes smaller than that with which the patties were cut out, is now to be used for cutting them about half through in the middle; when they should immediately be set in a quick oven, where they must be carefully attended during the few minutes required for baking them. As they must never be high coloured, it is frequently necessary to cover them with paper. When they are done, the tops are to be taken off, the soft paste is to be scraped out from the insides, and they are to be placed on white paper to soak up the butter from them. The particular article for the insides of these patties, being ready prepared, is to be filled in only a few minutes before they are wanted for the table.

Volevents.

THE name volevents, derived from the French vol au vent, and significant of such extreme lightness as to take wing with every breath of wind, is applied to puff paste cut out and baked in shape of the intended pies, either oval or round, for the reception of a composition prepared over the fire, after the same manner as is directed for petit patties in the preceding article. The general manner of making a volevent of moderate size, for flesh, fish, &c. is as follows—Having made a delicate puff paste, roll it regularly out to the thickness of about a couple of inches; and, cutting two pieces of it, each the exact size of the dish, whether round or oval, in which it is to be served up, wash the first piece with yolk of egg, put the other over it, mark the middle with a cutter two or three sizes smaller, egg the top, and bake the volevent of a nice light brown colour. After it is properly done, take off the central part to the mark, and fill it with whatever may have been provided for the purpose. These volevents are chiefly made for fowl, or fish, in our great kitchens; but might, with advantage, be brought into very general use, for meats and fruits of all sorts, as they are in Germany, and other foreign countries.

Oyster Pie.

PUT oysters in a stewpan, with a little lemon peel, and strain to them their own liquor, with any necessary additional water just to cover them. When they are somewhat scalded, take off their beards, and put them into a dish lined with puff paste; adding butter, a very little salt, some pepper, and beaten mace. Pour in part of the oyster liquor, sheet the top with paste,

brush it over with yolk of egg, and set it in the oven. While it is baking, warm together a little of the oyster liquor, with some good cream and white gravy, but they must not boil; and, as soon as the pie is done, pour it in, and serve it up.

Oyster Patties and Volevents.

THE puff paste for the patties may either be prepared according to the method directed for petit patties in general; or by lining small patty-pans, putting a bit of bread in each, covering them over, baking them, and then taking out the bread to make room for the ingredients. In either case, the oysters, after being parboiled and bearded, are to be cut into smaller or larger dice, seasoned, and gently stewed with cream and white gravy, as well as their own liquor, before they are put into the patties or volevents. Where the volevents are large, the oysters may be left whole, in the same manner as for pies.

Patties and Volevents of Veal, Mutton, Fowl, Turkey, &c.

VEAL, mutton, fowl, turkey, &c. underdone, may be minced for patties, or cut in larger bits for volevents; and, being properly ragouted or fricasseed, put into the baked paste of the patties or volevents. Fish and fruits, also, prepared over the fire, may be conveniently inclosed, when sufficiently done, in the same manner.

Persian and Turkish Sherbet.

THE Persians and Turks prepare many sorts of sherbet, from the choicest fruits and flowers; it being, in fact, the favourite diluting drink of these people, who are forbidden the use of wine by the Mahometan religion. The name is derived from

the Arabic infinitive, *ishrub*, to drink: the French call it, *sorbet*; and ourselves, *sherbet*. The method pursued by the Persians, Turks, &c. is to extract the fragrant, rich, and acidulated juices, of the finest flowers and fruits; and make them, with the addition of sugar, into what we call fruit jellies or lozenges, which are dissolved in a glass of the purest spring water, and thus form the agreeable beverage denominated *sherbet*. For example, they evaporate the depurated juice of citrons in a water bath, with a slow fire, till it gets to nearly the consistence of honey; melting, in the mean time, some fine powdered loaf sugar in a silver dish, and continually stirring it with a spatula: when the sugar is very dry, they sprinkle over it, a little at a time, the mucilage of citron; continually stirring and moistening it, till the whole has sufficient humidity to unite and form a paste, which they make up into lozenges, and keep them in a dry or rather warm situation, for use. In this way, they prepare all the acid juices; such as gooseberries, barberries, lemons, &c. With the juice of oranges, pomegranates, and other less acid and more delicately flavoured fruits, they proceed differently: only well heating the sugar, in a silver dish; and adding to it, by like degrees, the fresh juice, immediately on it's being expressed, stirred constantly till a paste be formed. This paste must be left till nearly dry, before it can be made into lozenges; which must then be put into a box lined with paper, and kept in a dry place. These are variously prepared with orange-flowers, roses, &c. A favourite *sherbet* is said to be made, both by the Persians and Turks, with violet vinegar, pomegranate juice, and sugar, formed into lozenges

Fine Lemonade.

THIS liquor, and all our refreshing fruit waters, made from the recent expressed juices and sugar, or the respective prepared jellies, jams, marmalades, or syrups, may be considered as so many species of *sherbets*; and, indeed, are most delicate when made nearest after the oriental fashion, with the jellies, syrups, &c. Our *capillaire*, may be regarded as a sort of oriental *sherbet*. *Lemonade*, which forms one of our commonest *sherbets*, is ordinarily made by merely expressing the juice of three or four lemons in a quart of cold spring water, adding a quarter of a pound of loaf sugar and a few slices of lemon. It is much improved, however, by a previous infusion of some of the yellow rind in a little hot water; or even rubbing the lumps of sugar on the lemon so as to imbibe the essence of the peel, and afterward passing the lemonade through a lawn sieve or jelly-bag. By rasping one or two fine lemons, and squeezing four, to half a pint of common or clarified syrup, adding water to palate, and straining it through a sieve, a very good lemonade is expeditiously prepared; which, also, may be improved, by substituting *capillaire* for common syrup. One of the best methods of making a superior lemonade, is by mixing the juice, and part of the rinds, of any number of lemons, with a few cloves, a little nutmeg, some cinnamon, plenty of loaf sugar, and sufficient spring water; then, well whisking up with the whole five whites and a single yolk of egg for each gallon of water; and, when it has boiled over a brisk fire for nearly a quarter of an hour, and been carefully stirred and scummed, run it through a jelly-bag first wetted and

squeezed dry, and let it stand till perfectly cold. Seville orange, in the proportion of one to six lemons, both of rind and juice, will afford a still finer lemonade. Great care must be taken, not to let any of the spices predominate.

Rich Orangeade.

IN general, orangeade is to be prepared with China oranges, exactly on the same principle as lemonade with lemons; each being improved by a slight addition of the other, or of the fragrant rind and rich juice of the Seville orange. A peculiarly rich orangeade may be made as follows—Steep the yellow rinds of six China and two Seville oranges in a quart of boiling hot water, closely covered up, for five or six hours; then make a syrup with a pound of sugar and three pints of water, mix the infusion and syrup together, squeeze in the juice of a dozen China oranges, and the two Seville from which the rind was taken, stir the whole well together, and run it through a jelly bag: and, afterward, if convenient or agreeable, a little orange-flower water; with some capillaire syrup, should more sweetening be wanted. Two lemons may be used, as well as the two Seville oranges; but care should always be taken not to have the lemon flavour too perceptible in orangeade, nor the orange in lemonade.

Bergamot Water.

MAKE a pint of syrup; and, when cold, squeeze into it half a dozen fine lemons, with or without a Seville orange or two China oranges, adding as much water as may be necessary: then, putting in a teaspoonful of genuine essence of bergamot, run it through a lawn sieve, and it is immediately ready for drinking.

Peach and Apricot Waters.

BOTH these waters, as well as those of several other fruits, are readily made by mixing two or three table-spoonfuls of the respective jams with a few blanched and pounded bitter almonds, lemon juice, cold spring water, and powdered loaf sugar to palate. On being run through a lawn sieve, these waters are immediately fit to drink.

Genuine British Punch.

IT will scarcely seem credible, that the preparation of this very common liquor, which almost every Englishman well knows is merely composed of lemon or lime juice, with or without that of Seville orange, and some of the respective rinds, mixed with sugar, hot water, and rum and brandy in different proportions, is so little understood in France, that the celebrated Almanac des Gourmands, printed in 1806, gravely presents a receipt for making punch with tea instead of water; which the ingenious but grossly deceived writer informs his readers, is the genuine British method, as described by a French officer who was long a prisoner of war in England and had frequently seen it made. The only way of accounting for which, seems to be this; that the said officer, having constantly beheld the tea-kettle on the fire, for the purpose of boiling the water to make punch, sagaciously discovered, with all the suspicious cunning which characterizes the natives in general of his very crafty country, that tea must necessarily be used. Whereas, with a little more sound wisdom, and a little less subtle craft, he might plainly have perceived, what is never made any secret, that the water only is poured

immediately into the bowl on the several ingredients which have been mentioned. The grand secret, or rather art, of making genuine British punch, consists in the preparation of a rich and delicate sherbet; this being accomplished, with the addition of the best genuine West India rum, French brandy, and pure hot or cold water, the punch may be too strong, too weak, or have too large or too small a proportion of rum or brandy, but cannot possibly prove bad punch. In preparing sherbet for punch, the acids of cream of tartar, tamarinds, and various other prepared vegetable acids, as well as that particularly denominated the citric acid, are occasionally employed; but, perhaps, after all, the juices of limes, lemons, and Seville oranges, expressed from the fresh fruits, when obtainable, make the sort of sherbet which seems most congenial with the nature of good British punch. A fine large bowl of this liquor, which will be found to please most palates, may be made in the following manner—Procure half a dozen ripe, sound, and fresh lemons, or a proportionate number of limes, and a couple of Seville oranges. Rub off the yellow rinds of three or four of the lemons, with lumps of fine loaf sugar; putting each lump into the bowl, as soon as it is sufficiently saturated or clogged with the essence or grated rind. Then thinly pare the other lemons and Seville orange, and put these rinds also in the bowl; to which, adding plenty of sugar, pour a very small quantity of boiling water, and immediately squeeze the juice of nearly all the fruit, followed by a little more hot water. Incorporate the whole well together with the punch ladle; and, putting a little of the sherbet thus composed into a glass, try it's richness and flavour

by the palate. If the fruit be good, a practised punch maker will find little which requires to be regulated, and that little can soon be adjusted by supplying the aqueous, saccharine, or acid deficiencies, so as to produce a luscious and rich bodied sherbet, fit for the reception of the spirit which is to give it animation. If straining should be found necessary, this is the period for using a lawn sieve, through which a little more hot water may afterward be passed; and a few parings of the orange and lemon rind are generally considered as having an agreeable appearance floating in the bowl. The sherbet being thus prepared, to make it into genuine British punch, spirit should be added in the proportions of a bottle of the best Jamaica rum to every pint of the finest Cogniac brandy; the entire strength or weakness may be suited to the general inclination of the company for which it is prepared. The above quantity of fruit, with about a pound and a half of sugar, will make sufficient sherbet for a two gallon bowl. Pine apple rum, and capillaire syrup instead of part of the sugar, may be used, if convenient, with considerable advantage to the flavour; though it will prove excellent punch, without either of these auxiliaries, or even Seville orange. The same sort of sherbet may, of course be used for brandy punch, or rum punch, singly; but punch is seldom so made in England: most persons, indeed, mix equal parts of rum and brandy. Arrac punch, however, is always made with that spirit alone: and, usually, with a simple sherbet of lime or lemon juice with sugar; as the flavour of the Seville orange interferes too much with the peculiar flavour of the arrac, which proves so grateful to most tastes, though to many.

very unpleasant. When, with the richest sherbet, sometimes rendered still richer by fruit jellies and even nutmeg, wine is mingled with the rum and brandy instead of water, the liquor is called punch royal. The mixture of a small quantity of ale or porter, highly recommended by some, in making punch, seems only advisable when it is rum punch, made without any brandy, and must even then be very sparingly introduced. This article, whatever may appear it's value, is furnished, with regard to it's principles, by one of the first practical punch makers in Europe: who could easily, by dwelling on minute circumstances, have supplied matter for a small volume; the essence of which is, however, he freely confesses, here sufficiently concentrated for every useful purpose. With regard to the salubrity of punch: when drank in moderation, hot in winter, or cold and even iced in summer, it affords a most grateful beverage; admirably allaying thirst, promoting the secretions, and conveying animation to the spirits. If, however, amid the hilarity excited by the tempting fragrance and luscious taste which the balmy bowl seldom fails to inspire, it be too freely and too habitually drank, it's powerful combination of spirit and acid, instead of proving favourable to the constitution, will infallibly tend to bring on the gout even sooner than most wines, or strong cyder, unless happily prevented by using a considerable degree of exercise. Punch, like all the prime blessings of life, is excellent, and even salutary; when prudently enjoyed, at proper seasons. We must not charge, on them, our own want of discretion; by which, alone, they are ever converted to evils. The apparently whimsical English name of punch, like the liquor itself, is of West

India origin; the word, in the aboriginal language, signifying simply five, being the number of the ingredients there used: viz. 1. acid, or lime or lemon juice; 2. sweetness, or sugar; 3. spirit, or rum, &c. 4. water; and, 5. spicy flavour, or nutmeg, &c. It is singular, too, that punch, the word for five, consists of just five letters. From the opposite natures of the several ingredients, punch has also been sometimes called the liquor of contradictions.

Malabar Pickle; or, Best Indian Pickle, as made on the Malabar Coast.

WE are favoured with the following receipt by a distinguished traveller—Pour hot vinegar on a considerable quantity of cloves of garlic; cover it up close; and, when it becomes thoroughly softened, press out all the juice. Add, to this, turmeric in powder; and, after it has stood two days, forcibly express the whole of the liquid. Then add the juice of capsicum, or Cayenne pepper. This constitutes the pickle: in which there can scarcely be too much garlic or turmeric; and, with regard to pepper, the Indians make it hotter than it can here possibly be eaten by Europeans. The fruit, or other vegetable substances, of whatever kind, being prepared in the usual manner, by salting and drying, are to be put into this pickle; and, when it has well penetrated, which soon happens, they will prove incomparably fine.

Genuine Preparation of the Famous Chemical Liquid for Boot Tops, &c.

MANY of the liquids, sold under various denominations, for the purpose of cleaning and restoring the colour of boot tops, &c. are found very imperfectly to answer that purpose, and often to injure the leather.

The following genuine receipt may be fully relied on, for actually producing this desirable effect; as well as for readily taking out grease, ink spots, and the stains occasioned by the juice of fruit, red port wine, &c. from all leather or parchment—Mix in a phial, one dram of oxy-muriate of potash with two ounces of distilled water; and, when the salt is dissolved, add two ounces of muriatic acid. Then, shaking well together, in another phial, three ounces of rectified spirit of wine with half an ounce of the essential oil of lemon, unite the contents of the two phials, and keep the chemical liquid thus prepared closely corked for use. This chemical liquid should be applied with a clean sponge, and dried in a gentle heat; after which, the boot tops may be polished with a proper brush, so as to appear like new leather. For this valuable receipt, we are indebted to an eminent chemist.

Barberry Wine.

BRUISE the ripest barberries, picked from their stalks; and, to every two quarts of picked barberries, put a gallon of boiling water. Let it remain, at least, three days, and be well stirred every morning and evening: then, drawing off, and expressing through a sieve, all the juice, put it into a seasoned cask, on three pounds of sugar to every gallon of liquid. When it has remained in the cask a few months, bottle it off; putting into every bottle a small lump of loaf sugar. This is not only, in itself, a very agreeable wine, both with regard to colour and flavour, as well as salubrity; but affords one of the very best known means of successfully imitating genuine red port, claret, &c. in this country. Some persons prefer boiling the barberries, and

fermenting the strained liquid in an open vessel, for a few days, previously to tuning it up.

Oyster Atlets.

BLANCH some of the finest oysters; and, having bearded them, put them on a small wood or silver skewer, egg them over, sprinkle them with pepper or salt, and cover them with bread crumbs passed through a hair sieve: repeat the egging, seasoning, and breading; drop over them a little clarified butter; and, brushing over the gridiron with melted butter, gently broil the atlets, on a slow but clear fire, till of a nice brown colour, and send them on the skewer to table.

Excellent and Simple Russian Method of safely Packing Ripe Grapes, and other delicate Fruits, for distant Carriage.

IT is of some importance, in most countries, to know how ripe fruit may be safely conveyed a great distance. The Russians send, from Astrakan to St. Petersburg, full ripe grapes, and other fruits, in little waggons without any springs, yet the fruit constantly arrives quite perfect. Their method is as follows—They first put into the bottom of each box or barrel, which should be of a moderate size, a layer of canary seed about half an inch in depth; then, lightly packing in the fruit, without the smallest pressure, to near the top of the box or barrel, pour in as much more canary seed as it appears capable of containing. The polished surface of the seed occasioning it to run like water toward the bottom, and occupy every space, the cask or chest is occasionally beat on the sides, with the gentle stroke of a hammer, &c. till no more sinks from the sur-

face. The head or lid is then put on; in which a small hole is left, for more seed to be put, if found necessary on again beating the cask or box, till not a grain more can gain admittance. This small hole being stopped, the fruit may be sent, by any sort of conveyance, and to whatever distance is required, during the time it will naturally keep; and, as the seed is neither damaged nor lost, it thus finds a market as well as the fruit.

Anatolian Sweetmeats, without Sugar.

THESE Anatolian sweetmeats form a considerable article of the Turkish or Grecian commerce with Russia; and are, in truth, a most wholesome, nutritive, and agreeable food. They are prepared from different fruits, and particularly ripe grapes. The whole art consists in boiling the juice or pulp of the respective fruits with starch made from pure wheat starch, and which is itself an article of food, till the whole becomes transparent, and has lost all its rawness. The greatest care is taken, while boiling, to prevent its burning; and, on its being thus sufficiently boiled, it is put into shallow vessels, and exposed to the influence of the sun till it evaporates to dryness. Sugar may be put in, or not, according to the taste of the preparer; but, where the fruits are ripe and sweet, it is by no mean necessary. These sweetmeats are enriched with almonds and other delicacies, while they are in a soft state, and afterward disposed in various forms; but the most general method of forming grape juice thus prepared, is to dip in a piece of string, repeatedly, till it becomes about the thickness of a thumb, when it is hung up to dry. This is, perhaps, the cheapest possible way of making sweetmeats; and,

if the juice be fine, boiled immediately on its being expressed from the fruit, and otherwise properly managed, as above directed, they are extremely pleasant.

Dried Apricots of Damascus and Aleppo.

AT Damascus and Aleppo, apricots are dried and prepared much better than on the coast of Anatolia; or, indeed, any where else. It must, however, be premised, that the apricots of Damascus and Aleppo are the finest in the world. The apricot is there grafted on the sweet almond; and, though this fact was mentioned by Dr. Russel, in his Natural History of Aleppo, a great many years ago, it is astonishing that it has not, even yet, come into practice, either in our own country or any other part of Europe. It would, in truth, prove to us a new and most delicious fruit, being equally juicy with the peach. The method of preparing these incomparable apricots, is simply thus—After stoning and flattening the apricots, they are powdered over with starch, stewed a very little, and dried in the sun or over an oven. When thus prepared, particularly at Damascus, they are most exquisitely delicious.

Art of making Austrian Wine in all Countries.

THE following curious receipt is literally translated from a celebrated German æconomical writer—Pick red or purple grapes from their stalks, into a pail; then put them in a vat, strewed over with white mustard seed in the proportion of about half a pint to ten gallons. The vat, after bruising the grapes with a wooden masher, must be well covered, and the mash every day thoroughly stirred. In eight or ten days, it is to be pressed, and have the expressed mash or must passed with the li-

quor into the barrel, the height of a hand being left unfilled. It must now be very often stirred, both day and night, with a proper stick, to prevent it's farther fermentation. When it becomes quiet, and settled, the barrel is to be filled up with more must; but not with old wine, as the mustard meal is necessary. When a large quantity of this wine is to be made, there should be several vats, in none of which the mash ought ever to be more than two feet deep. The German receipt gives no farther directions; but the barrel, of course, is to be closed, and the liquor drawn off and bottled in due time, after the usual method.

German Oyster Powder.

THE Germans prepare oyster powder for ragouts and sauces, in the following curious manner—Take fresh oysters of any sort, beard them, and put them in a vessel over the fire to get out the superfluous water; after which, lay them to cool, and work them through a colander. This done, place them on an oaken board, and chop them small with pounded biscuit, mace, and finely minced lemon peel, so as to produce a proper dough or paste; with which make up thin cakes, put them on clean paper, and set them with the board in a gentle oven. When they are baked quite hard, take them out, and immediately pound them into a fine powder, and keep it in boxes perfectly dry. This oyster powder is found very useful when oysters are out of season, as well as in such inland parts as seldom have any. Many dishes and sauces are much improved by the agreeable oyster flavour given by this powder, which should be made when oysters are cheap and good. The cakes may even be preserved and used without pound-

ing; but it will then be necessary to soften them, previously to their being beaten up and used for culinary purposes.

Pine Apple Ice Cream, and Water Ice.

PUT into a bason about a gill of pine apple syrup, with the juice of two lemons and two China oranges: make it agreeable to the palate, if necessary, by adding more syrup; then put it into the freezing pot, and cover it over. Set the freezing pot in a pail, with pieces of ice all round the pot; and throw on the ice in the pail plenty of salt, turning round the pot for about ten minutes: then, opening the freezing pot, and scraping the cream from the sides, cover it again closely up, and continue turning it round till the cream becomes of a consistency like that of new butter. Fill it into pine-apple moulds; and, putting brown paper over them, place them in the pail, cover them with ice and salt, and let them remain at least an hour, or till the shape be compleatly formed, taking care that no water gets into the moulds. The pine apple water ice may be made exactly in the same manner, only substituting a like quantity of pure water for the cream. Other ice creams and waters may be made on a similar plan, in suitable shapes; and all may be coloured by the customary methods of giving colours to confectionary. There must be no spare of salt, to be mixed with the ice in the pail; or the contents of the pine apple shapes, and other larger articles, will not be thoroughly frozen. The moulds must always be dipped in water, previously to turning out the subject on the dish in which it is sent to table.

French Rusks.

MIX, in a pan, with a large woode

spoon, three quarters of a pound of powdered loaf sugar, and half a pint of yolk of eggs: then put in a large handful of carraway seeds, with a pound of flour; and, working the whole well together, roll out the paste upward of a foot in length, and about the thickness of the lower part of the arm. Lay it on a plate, with three or four sheets of paper beneath; and, flattening it down with the hand, so as to be nearly an inch and a half high in the middle, but sloping down almost even with the plate toward the edges on each side, set it in a gentle oven, and let it be very moderately baked, that it may not break in cutting. Wet the paper, which will bring it off warm; and, with a sharp knife, cut it into rusk forms not more than a third of an inch thick, lay them on a wire, and set it in an oven. When they are dry, crisp, and of a nice light brown colour, they are fit for use. The carraway seeds may be omitted, by those who dislike their flavour.

Biscotins.

THESE biscotins, as they are called in France, being a sort of delicate biscuit, somewhat in the nature of our cracknels, are made in the following manner—Into half a pound of sugar, boiled to the feathery state, throw half a pound of sifted flour; instantly stirring them together so as to form a paste, but no longer keeping it near the fire. Then roll it out, on a dresser, or board, sifted over with sugar: knead it quick; beat it in a mortar, with a little white of egg and orange-flower water, adding either musk or ambergrease if agreeable; well incorporate the whole, without any more sugar; and work it into a firm and compact paste. The whole being well incorporated, make it up into little balls

about the size of the end of the thumb, or rather larger; place them on paper, a little flattening their tops; and, having ready some boiling water on the fire, throw them in, and they will presently sink to the bottom. When they rise to the surface, take them out with a skimmer, and place them on paper to dry. Afterward, arrange them on tin plates, with paper; and bake them in an oven till they become of a fine colour. If, when baked, they should not freely quit the paper, moisten it by the pressure of a wet cloth, and they may then readily be detached.

Breakfast Tourtulongs.

THESE delicate tourtulongs, so named in French from their tortuous, crooked, or circular form, are a very delicious article for the breakfast table. They are, in substance, though not in form, allied to the biscotins and cracknels, being thus directed to be made—Mix well together a pound of flour, with four beaten eggs and a very small quantity of salt, and about two ounces of powdered loaf sugar. Having, in the meanwhile, some boiling water over the fire, roll out the paste, and make it into pieces the thickness of the little finger, and from four to six inches long; join the two ends of them in two circular or oval rings; and throw them, a few at a time, into the boiling water. As they rise to the surface, put them into a pan of cold water, and there let them remain till next morning: when, draining them at the top of an inverted sieve, place them on a tin plate without any paper beneath; set them in a hot oven; and, on their rising very much, the more the better, provided they are not burnt, but are of a fine brown colour, they will be ready for eating.

Artificial Oranges and Lemons.

PROCURE an orange or lemon shaped alabaster mould, in three pieces; and, binding two pieces together, keep them for two or three hours covered with water. Boil to a proper height, and made of a proper colour with the usual confectionary colourings, as much sugar as will fill the shape: and, pouring it in, expeditiously put on the lid or third piece of the shape or mould; by suddenly turning which, the artificial fruit will be rendered hollow. When cold, it must be taken out, and carefully handled, to prevent breaking. The only differences between these oranges, lemons, and other fruits, consist in the moulds and colours. In a similar way, and with the same moulds, artificial fruits may also be finely made with wax.

Pickled Nasturtiums.

PUT the green fruit or seed knobs of the nasturtium, called nasturtiums, with the short attached bits of vine or stalk, into a strong brine of salt and cold water, for three or four days: then, making a pickle with white wine vinegar, horse-radish, shallots, pepper, salt, and allspice, pour it scalding hot on the nasturtiums, and almost immediately return it back to be again just boiled up. After which, a second time pour it on and off; and, when it gets cold, finally put it to the nasturtiums, and cover them up close with bladder and leather tied round the top of the jar. They may be eaten either as common pickles, or to serve the purpose of capers, for which they are one of the best substitutes. Indeed, from their agreeable warmth, they are sometimes even preferred to that most excellent pickle.

Tourons.

BLANCH sweet almonds, with a very few bitter, and some pistachio nuts; then dry, harden, and cut them into small slips. Cut, also, into little bits, preserved orange and lemon peel, with a few crisp orange flowers and sugar. Put on sheets of paper drops of this composition about the size of walnuts, and bake them carefully of a light brown colour.

Rich Morella Cherry Wine.

THIS very fine wine is thus made—Having picked off from their stalks the ripest and soundest morella cherries, bruise them well without breaking the stones, and let the whole stand twenty-four hours in an open vessel. Then press out all the juice; and, for every gallon, add two pounds of fine loaf sugar. Put it into a cask; and, when the fermentation ceases, stop it closely up. Let it stand three or four months; then bottle it, and in two more months it will be fit to drink. Some crack the stones; and hang them, with the bruised kernels, in a bag from the bung, while the wine remains in the cask.

Whole Preserved Mulberries.

DRAW, from any mashed or bruised mulberries, by placing them over the fire, a pint of strained juice; to which sift three pounds of powdered loaf sugar, and make it into a rich syrup, over the fire, carefully scummed. Then, taking it off, put in two pints of scarcely ripe mulberries, let them remain till thoroughly warm, set them over the fire gently to simmer a short time, keep them in the syrup till next day, and again gently boil them till the syrup will stand when cold in a round drop. This

is the proof that they are in a proper state; and they may, accordingly, when quite cold, be put up in pots for use. These mulberries may at any time, if required, be dry preserved in the usual way; by draining them from the syrup, arranging them on plates or slates sifted over with loaf sugar, turning and drying them gradually in a stove or cool oven, and putting them up in papered boxes. It is best, for these purposes, that the whole mulberries should be rather under than over-ripe.

Oyster Ketchup.

THIS useful and ready assistant in making an agreeable oyster sauce for fish, &c. while oysters are out of season, should be kept in the store of every respectable house-keeper. Oyster ketchup is justly esteemed a very valuable article, and the following will be found a most admirable receipt for its preparation—Beard a quantity of oysters, and boil them a little up with their liquor; then, having strained them till dry, pound them as fine as possible in a mortar. In the mean time, boil up, with some spring water, the beards of the oysters; and, straining it to the first oyster liquor, boil the pounded oysters in the mixed liquors, with some finely beaten mace and white or long pepper. Some persons add a very little mushroom ketchup, vinegar, or lemon juice; but the less the natural flavour is overpowered, the better will the oyster ketchup prove, only that spice is necessary for its preservation. This oyster ketchup, will keep perfectly good a much longer time than oysters are ever out of season in England.

Devonshire Squab Pie.

THE genuine original method of making

Devonshire squab pie, is by cutting equal quantities of apples and onions: and, having lined the dish with a good crust, putting in alternate layers of the mixed apples and onions, well seasoned, sugared, and spiced, with fine mutton chops; adding sufficient water, covering it up, and baking it in a brisk oven. It is now, however, seldom so made; a few thin slices of onions, only, being strewed over considerable layers of apples; or, rather, over the layers of meat, which is alone seasoned, the apples being separately sugared and spiced. Indeed, it is by no means uncommon entirely to leave out the onions, still calling it squab pie; though, in fact, it is then merely apple pie with mutton. When thus well made, however, with a good puff paste, it is, perhaps, a more delicate composition.

Genuine Bassora Art of obtaining the Finest Otter of Roscs.

FOR this account we are indebted to a distinguished traveller, who has witnessed the entire process, and on whose information the fullest reliance may be placed. This gentleman assures us, that our finest English roses are equal in fragrance to those of Bassora; and that, therefore, in his opinion, by using them in like quantities, the same effects might be here produced. There are, near the city of Bassora, large gardens or fields entirely of roses; from which vast a quantity of rose water, is made, and exported to India as an article of commerce. The leaves or petals of five thousand roses, distilled with a gentle fire, afford about six gallons of rose water; which is put in a large bottle, containing that quantity, called a demi-gan. The mouths of these bottles being lightly covered, they are exposed forty

days to the sun; which takes off all empyreumatic scent; and, at this period, a few drops of oil or essence of roses are seen to swim on the surface of the water. These drops are carefully taken up on a bit of cotton fastened at the end of a stick, and squeezed out into a phial. The same cotton is always used; and, if any of the rose water happen to be taken up by the cotton, it sinks to the bottom of the phial. Though little oil or essence be thus obtained, it is an ottar of the first quality; being esteemed the very best, and selling at the highest price. It is to be remembered, that the roses are not distilled for obtaining the ottar, but the rose water; the ottar, therefore, is only a concurrent profit. At Bassora, they often literally sleep on beds of roses; putting them between two sheets, and laying on them all night, without taking cold, in that exceedingly hot climate: nor are the roses considered as at all the worse for being thus occasionally used.

Incomparable Cossak Method of Pickling Sturgeon, in Marinato, or Vinegar Jelly.

THIS valuable article is another original communication from the same respectable source as the preceding receipt and many others in this favoured collection. There are several species, or rather varieties, of the sturgeon, some of which are never more than two feet long. This last kind is often taken alive to St. Petersburg; where it is called sterlet, and sells for from fifty to sometimes four or five hundred roubles a single fish, on account of the difficulty of conveying them alive the prodigious distance of fifteen or eighteen hundred miles, from the mouth of the southern rivers. For pickling, fish of from three to

nine inches diameter are preferred. The head and part of the tail are, for this purpose, taken off; and, the fish being cut into pieces of the same length as it's thickness, salt is rubbed over, and they are left some hours to drain. The draining is very essential; but regard must be paid to the heat of the weather, that the fish may not spoil. The pieces of sturgeon are next tied round with packthread or mat, and boiled in vinegar and water, with whole pepper, till quite done, the oil being carefully skimmed off. It is then put to cool; and, the fat or oil left being removed, the pot is set on the fire, just to melt the jelly. Afterward, the fish is carefully taken out, and each piece wiped dry: when, the jelly being examined, more vinegar and pepper are added, and the jelly is boiled till it becomes strong; or isinglass, being there cheap, is added to strengthen the jelly. The sturgeon is then neatly packed in small casks, and the hot jelly is poured over it. When the jelly has stood till quite cold, clarified butter, or melted mutton fat, is poured on the top, and the head of the cask put in. Through a hole bored in the head, more melted clarified butter, or mutton fat, is poured in, and the cask a little beaten till it will admit no more. On the fat's getting quite cold, a peg is drove into the hole; and, if the barrel be sound, and air tight, the pickled sturgeon will keep good a long time. All fish may be thus prepared; but, as the water which all fish are boiled in does not become jelly, the jellies of other fish, &c. must be used. No fish, however, keeps so long as the sturgeon. This is an article of commerce, far surpassing common salted sturgeon; which is cured with salt, in the same manner as pork, and kept merely in it's brine. This

marinato, or vinegar jelly pickled sturgeon, is very wholesome food, and quite cheap in South Russia. It is, indeed, most delicious; and so very nourishing, that nothing can be more so: at the same time, it is of light and easy digestion.

Love in Disguise.

THIS is considered as forming a very pleasing side dish. The reason for calling it love in disguise is obvious. It consists of a calf's heart first stuffed, and afterward covered an inch thick, with good force-meat; then rolled in vermicelli, put into a baking dish with a little water, and sent to the oven. When done, serve it up with its own gravy in the dish.

Baked Pears.

IF the pears are small, they may be baked whole, when pared, with the stalks; but, if large, should be cut in halves; and cored. Instead of using red port wine, boil the juice of two or three Seville oranges or lemons, with a little of the peel, and some cloves and cinnamon, in a pint and a half of water for a quarter of an hour: then, straining the liquor to the pears, in a proper baking pan, add plenty of either moist or loaf sugar, with a few cloves, and a little cochineal; and, covering the pan with writing paper, as brown is apt to communicate an ill flavour, tie them down close, and send them to the oven. It is better to have them baked two or three days before they are used. They may be stewed, instead of baked; but baking is far preferable.

Sago.

THESE farinaceous grains, denominated sago, are prepared from the medullary sub-

stance of a species of the palm tree, being the *cycas circinalis* of the Linnæan system, which grows in the Molucca Isles, and other islands of the East Indies; where the natives macerate it in water, form it into cakes, and eat them as bread. The grains of sago, as imported into Europe, and sold in our shops, are prepared in a manner similar to those of tapioca. They furnish a most nourishing and agreeable jelly, when boiled with water, milk, or in soup. They should generally be cleaned or washed; and, completely to dissolve them, the first decoction ought to be strained off, and they should afterward be a second time boiled for at least half an hour. We call by the sole name of sago, the several excellent nutritious and gelatinous preparations of these grains, for weak or consumptive valetudinarians, whose powers of digestion are greatly impaired. One of the best preparations of this sort is as follows—Soak half an ounce of sago, for about an hour, in cold water; then pour off the water, wash the sago with a little more, throw that also away, and gently boil it in a quart of fresh, with a little lemon rind, a few cloves, and some cinnamon, closely covered up. When the grains are quite clear, put in a gill of red port wine, as much water, a little lemon or Seville orange juice, with sugar to palate; and stir them in over the fire, but do not let the sago again boil. More effectually to prevent the evaporation of the wine, particularly where little is used, it may be put into the bason in which the sago is served up. Where there is great debility and indigestion, the sago should be strained, and the undissolved grains not eaten. The unconcocted grains are, indeed, often found too flatulent for the stomachs of invalids, and afford little nutriment. In phthisical

cases, a decoction of sago in milk is to be preferred; for wine and spices are not medicinally allowable, where the patient has strong febrile symptoms.

Milk Sago.

THE preparation of sago with milk, requires the same previous soaking and washing as with water, wine, and spices. A very small quantity, slowly simmered in new milk, till about half reduced, will be found very good and nourishing, without either spice or sugar. Where, however, a little flavouring or sweetness is desired, the use of a single laurel leaf, or a bit of cinnamon and lemon peel, boiled in the milk, with a lump or two of sugar, may be safely enough indulged.

Boiled Sago Pudding.

BOIL a quarter of a pound of cleansed and washed sago in a quart of new milk, till it be quite soft; and, when cold, put in six yolks of eggs and three whites, with half a glass of white wine, half a nutmeg, and a little grated bread. Sweeten to palate; make it up into three puddings; boil them half an hour; and serve them up with a sauce of melted butter, sugar, and white wine.

Baked Sago Pudding.

IN a quart of cream, or new milk, boil a quarter of a pound of cleansed and washed sago, with a couple of laurel leaves, a little lemon-peel, and some cinnamon: then, taking out the laurel, lemon peel, and spice, mix up half a dozen yolks of eggs, with three whites; grate a little nutmeg; sweeten to palate; put in a table-spoonful of brandy, or twice as much orange-flower water; and, having a nice puff paste round the dish,

put in the pudding, and bake it in a gentle oven. This will be found a most delicious as well as a most nourishing pudding.

Scotch Broth.

LET the fat be well taken off from a fine neck of mutton; cut a large scrag, and the thin part of the best end where the bones start out, which may either be boiled down with the scrag, or will be very nice broiled. Boil, with the scrag, two tea-cupsful of Scotch barley, an onion, turnips, and four heads of celery, with carrots and herbs. When it has gently stewed four hours, put in the remainder of the neck of mutton, to be sufficiently done for eating, and serve it up on a separate dish. This will be experienced an admirable way of boiling a neck of mutton, as well as of producing excellent Scotch broth.

Fried French Roses.

MIX well somewhat more than half a pint of fine sifted flour, with two eggs, a table-spoonful and a half of orange-flower water, nearly a gill of cream, and sugar to suit the palate. The batter being well combined, melt fine lard, or rather clarified butter, in a frying pan; and, first dipping the rose shape or mould in the fat, till well heated, take it out, fill it with the mixture, and again put it into the frying pan. When sufficiently done, strike the handle of the mould against the wrist, and the rose will instantly fall out. These roses are served up with sifted loaf sugar over them.

Black John's famous Preparation for Cleaning Plate.

THIS receipt was purchased from a negro servant famous for cleaning plate in a very superior stile—Take four balls of the purest

whiting, crumbled to a fine powder, the finer the better; two pennyworth each of spirit of wine and camphor, spirit of hartshorn, and spirit of turpentine; half an ounce of quicksilver; and a pennyworth of rose pink. Put the quicksilver into a phial, with about half the turpentine, and shake it till the quicksilver be killed; then mix all the ingredients together, and the whole is fit for use. The quicksilver and a little turpentine should be first beat up with a skewer in a large cup, till as thick as a salve; and, after it is thus made, suffered to grow dry, a little of it being wetted with water when used. The mixture is to be rubbed on the plate with soft leather; which must be carefully kept, as it gets the better for use.

Plate Powder.

IN most of the articles sold as plate powders, under a variety of names, there is an injurious mixture of quicksilver; which is said to sometimes so far penetrate and render silver brittle, that it will even break with a fall. Whiting, properly purified from sand, applied wet, and rubbed till dry, is one of the easiest, safest, and certainly the cheapest, of all plate powders; jewellers and silversmiths, for small articles, seldom use any thing else. If, however, the plate be boiled a little in water, with an ounce of calcined hartshorn in powder to about three pints of water, then drained over the vessel in which it was boiled, and afterward dried by the fire, while some soft linen rags are boiled in the liquid till they have wholly imbibed it, these rags will, when dry, not only assist to clean the plate, which must afterward be rubbed bright with leather, but also serve admirably for cleaning brass locks, finger plates, &c.

Best Method of Cleaning Fine Block Tin Dish Covers, Patent Pewter, &c.

WHERE the polish is gone off, let the articles be first rubbed over the outside with a little sweet oil, on a piece of soft linen cloth; then, clear it off with dry pure whiting, quite free from sand, on linen cloths, which will make them look as well as when new. The insides should be rubbed with rags moistened in wet whiting, but without a drop of oil. Always wiping these articles dry, when brought from table, and keeping them free from steam or other damp, greatly facilitates the trouble of cleaning them. Indeed, where these cautions are long disregarded, particularly with regard to tin, the articles soon get beyond the power of being ever restored to their pristine beautiful brightness.

Remedy for Colic, and even a Bloody Flux.

SIMMER, slowly, over the fire, in a covered saucepan, half a pint of spring water and a quarter of an ounce of cinnamon, till reduced one half; then add a quartern of the best brandy, and let it continue simmering till again one half is reduced: after which, beat up the yolk of an egg, stir it in, and sweeten to palate with fine loaf sugar. Drink this morning and night; and, if very bad, at noon also. It is said to have effected cures, after skilful physicians had pronounced it impossible for the patients to live an hour longer.

Blackberry Jam, excellent for Stone and Gravel.

PUT quite red but not ripe blackberries into a jar, and cover it closely up. Set the jar in a kettle or deep stewpan of water over the fire, as a water bath; and, when

it has remained simmering five or six hours, force the pulp or juice through a sieve: then, to every pint of juice, add two pounds of powdered loaf sugar, boiling and scumming it in the same manner as for any other jam or jelly. The party affected is directed to take a tea-spoonful every night; and, if necessary, to repeat it in the morning. This simple remedy is said to be very effectual in giving relief. A good jam may be made, in a similar manner, with the ripe blackberries; and both, like other jams, should be kept with brandy papers over, and closely covered.

Genuine Opodeldoc.

WHAT is sold, as an article of quackery, under the name of opodeldoc, is variously made and disguised, on the basis of the old chemical opodeldocs; but rendered, in general, far less efficacious by such alterations. The genuine opodeldoc, known to and acknowledged by chemists, is a solution of soap in ardent spirit, with the addition of camphor and essential oils; and directed to be used, externally, against rheumatic pains, sprains, bruises, and other similar complaints. The modern dispensatories, however, seem to have resigned the name of opodeldoc entirely to quackery; though the substance may be considered as still retained in the several saponaceous tinctures and liniments; which, all agree, possess great efficacy in removing local pains, when rubbed on the affected part. They are different, however, from the gelatinous mixture called opodeldoc, and to which such wonderful effects are ascribed by the respective venders. One instance, indeed, within our knowledge, has occurred, where a friend who had used the most popular of the advertised opodeldocs, as an

embrocation to his shoulder, was persecuted for a great many months after with the strong taste of camphor in all his food, which the opodeldoc seems to have immoveably lodged in the habit. The following embrocation, or genuine compound opodeldoc, it is presumed, will be found free from all objections, and particularly efficacious in the most violent sprains and bruises of horses and cattle, as well as of the human species—Mix an ounce of spirit of sal ammoniac, with a quarter of an ounce of spirit of opodeldoc, or the compound saponaceous liniment; and, when wanted for use, add half an ounce of the best white wine vinegar, shake the whole well together, and rub the part affected till it appears lathered as with soap. This, when properly prepared and applied, never fails of success, in all kinds of bruises, sprains, &c. and it is wonderfully efficacious in such recent rheumatic affections as admit of cure by external remedies alone.

Fine Italian Liqueur, called Perfetto Amore, or Perfect Love.

INFUSE, for twelve hours, the finely shred yellow rinds of four large and fresh Seville oranges, or half a dozen lemons, in a gallon of the best French brandy; with a quarter of a pound of currants, two dozen coriander seeds, as many cloves, some cinnamon, and a very little salt. Then draw off, by distillation, two quarts of spirit. Having, in the mean time, made a clarified syrup, with two quarts of water, two pounds of sugar, and the whites of two or three eggs; and combined a small quantity of roche alum, with a very little cream of tartar, and some cochineal, in a marble mortar, moistened with boiling water, and strained; mix the whole well together,

pass the liqueur through filtering paper, and keep it in bottles carefully stopped for use.

French Parfait Amour, or Perfect Love.

THIS fine French liqueur is made, without distillation, in the following manner—Pound the rinds of three cedraties, or of four lemons, in a mortar; and infuse them, with a quarter of an ounce of cochineal, in three quarts of brandy, for twenty-four hours. Then melt two pounds of sugar in six quarts of boiling water; and, when dissolved, throw into the syrup eighteen well pounded bitter almonds. Pour the syrup into the brandy; adding a dram and a half of cinnamon, and three tea-spoonfuls of coriander seeds. Next day, dissolve a quarter of a dram each of roche alum, and crystal mineral, in a glass of hot water; and, pouring off about half, being the clear only, into the composition, let the liquor stand six days, and then finally run it through a flannel jelly bag.

Roasted Swan, or Cygnet.

THE swan, when full grown, and quite at liberty, can never be domesticated; and, being a bird of passage, would periodically quit this country, so as not to leave a single swan behind, unless confined or otherwise restrained. Swans are considered, in England, as royal birds; and, in the Thames, one of the great rivers where they chiefly abound, the Lord Mayor, Aldermen, and the rest of the Corporation of London, annually go, in the city state barges, both up and down the river, for the purpose of surveying and marking, or rather pinioning, the cygnets, or young swans; that is, cutting off the end joint of one wing, to prevent their periodical flight. The busi-

ness of these expeditions, though very serious to the immediate objects, has obtained, from some whimsical or ludicrous circumstances, the denomination of swan hopping. The corporation of the good city of London, though these are always days of festivity, do not, we believe, indulge themselves with eating any of the swans, either old or young. In ancient times, the swan formed a grand dish at every famous festival; and in those days of magnificence, size was undoubtedly regarded as an essential. We are not acquainted with the history of its disappearance, either as to time or cause; and think it deserves to be restored to favour, if not to fashion. A swan, and particularly a cygnet or young swan, is by no means, when well dressed, indifferent eating; and we heartily recommend the gentlemen of the corporation, who ought to be good judges of good eating, to try, on their next swan hopping excursion, the effect of the following receipt for roasting a swan or cygnet—Before trussing and spitting a fine young swan, or cygnet, prepare a well seasoned stuffing, the same as for other wild water fowl, with which rub and line the inside. If wished to have a fine large and plump appearance, mash and season a sufficient quantity of fine potatoes; with which, and three or four dozen of well roasted chestnuts, fill and sew it neatly up. Thus prepared for the spit; lay it down to the fire, baste it with fresh butter, and let it be thoroughly roasted. When nearly done, dredge it; and, as soon as it becomes of a fine deep golden colour, take it up, dish it, and garnish with water cresses, slices of Seville orange or lemon, &c. Serve it up with plenty of rich gravy, currant jelly, and apple sauce, all in separate tureens.

The corporation of the city of Norwich, who pay great attention to this delicious article of food, have a building which they call the Swannery; where their cygnets, or young swans, are carefully fed and fattened for the table. We seriously recommend the adoption of a similar establishment, to our worthy friends the corporation of the city of London. Considerable numbers of fine young swans are sold at Norwich, mostly about Christmas, at a guinea each; they are very fat, and really delicious. The author of *Le Gentilhomme Cultivateur*, who certainly never tasted a Norwich swan, says that "there are persons whose taste leads them to a liking of every thing that is extraordinary, and who pretend that the young swan is a delicate meat: when," adds the delicate Frenchman, "we would fatten a cygnet, to gratify this caprice, it should be taken from the mother at the age of five or six weeks, shut up in a gloomy and quiet corner, and have plenty of oats and milk, with pure water to drink."

Collared Swan.

AFTER boning a swan, part the two sides, and soak them all night in white wine, salt, pepper, allspice, cloves, and mace. Next day, mince a considerable quantity of sage, well seasoned with pepper; and, having beaten up the yolks of a sufficient number of eggs, take out the two sides of the swan, and plentifully spread the mixture over them. Then roll and tie them up into collars; and boil them in the usual manner, with strong broth, or cullis, a little white wine, some whole pepper, and a few blades of mace. When served up, cut the collars in halves, and garnish round with minced Westphalia ham; the boiled head

of the swan being fixed erect on the collars, in the centre of the dish.

Swan Pie.

SKIN, bone, and parboil, the swan: then season it well with salt and pepper; lard it with bacon; and put it, with plenty of butter, into a very thick crust. Let it be well soaked in the oven; and, when taken out, pour in melted butter through a funnel. It will keep good a long time.

Potted Swan.

HAVING boned as well as skinned a swan, beat the flesh in a mortar, and carefully take out the strings while pounding; then add some clear fat bacon, a little at a time, and beat it with the swan till the whole is of a light flesh colour. This appearance denotes that there is a sufficient quantity of bacon; and, when the whole is of a consistence like that of dough, it has been beaten enough. Season it with salt, pepper, cloves, mace, and nutmeg, all finely powdered, well mixed with the flesh, and beaten a little together in the mortar. Then put it in an earthen pot or deep pan, with a little red wine and some pure water, spreading two pounds of fresh butter on the top. Cover it over with a coarse paste, bake it in an oven heated as for bread, take off the coarse covering, turn the contents into a dish, squeeze out gently the moisture, put it in a potting pot, let it stand till cold, pour over it clarified butter, and next day tie on it a covering of paper. This will be found an excellent method for potting geese, ducks, game of all sorts, &c. and, though flesh is certainly the better for being young and tender, there is no way, perhaps, in which, where it is even old and tough, it can be so well rendered agreeable

and wholesome food, as by thus potting it. The convenience, too, of having potted meats always ready in a house, is very great.

Art of making Wafers.

THE art of making wafers is curious, yet sufficiently simple. They are composed by mixing the finest sifted wheaten flour with white of eggs, or a thin solution of isinglass, and a very small portion of yeast; which, being well incorporated, and reduced to a proper consistence by the addition of gum water, the batter is spread on tin plates, or a bordered flat iron form, of the thinness required for the wafers, and placed over a charcoal fire. It is thus expeditiously baked; and then cut out, with sharp circular instruments, to small or large round sizes. By this process, however, the wafers produced are merely white; and have little or no gloss, like the commoner sorts. To improve them in this latter respect, the sheet of thin paste must be washed over with a solution of gum or isinglass, when first put on the tin plate or iron form. The respective colouring matter, whatever it may be, is previously to be introduced, and worked up with the ingredients for the paste. Red may be made with a solution of Brazil wood, beet root juice, or vermilion; blue, with indigo or verditer; yellow, with saffron, carthamus, gamboge, turmeric, or French berries; brown, with Spanish liquorice juice; green, with spinach juice, or a union of blue and yellow, &c. and black, with fine ivory or lamp black. Even the whiteness may be easily improved, if required; among other ways, by a solution of gum ammoniac. Coloured wafers, of all sorts, generally escape the ravages of insects, which often damage and devour the plain white. The

wafer paste, when baked, may be cut out with even a common thimble, where there is no lozenge or wafer cutter at hand. It is greatly to be feared, that the vermilion pretended to be used for common wafers is almost wholly red lead; and, as these are not even glazed, they should be as little as possible wetted by the lips. Wafers, in general, ought to be carefully kept from very young children; who, invited by their pleasing colours, are often tempted to eat them, and may thus be greatly and even fatally injured. The glutinous substance of wafers, to say nothing of the colours, if much be eaten, may occasion dangerous stoppages in the intestines.

Rocambole.

THE rocambole, in Latin named *ophioscordon*, is a species of garlic; frequently called Spanish garlic, or Spanish shallot. It has a bulbous root, somewhat approaching that of common garlic; but it is milder, and has more the flavour of shallots. It produces a stalk, which grows to the height of about two feet: the shoots which precede it, usually five in number, are flat, having a mingled odour of leek and garlic; and, enveloping the stalk in it's ascent to a certain height, they detach themselves from it, and bend toward the earth. The upper part of the stalk is bare, green, and smooth or sleek: it then winds, makes a spiral turn or two, and is terminated by a head enveloped in a white caul or membranaceous covering; which, soon opening, discovers small bulbs, at first of a purplish colour, afterward whitish, mixed with flowers like those of garlic. These small flowers constitute the fruit or seed. This plant is cultivated by it's bulbous root, or by the seed, in the same manner as onions, garlic,

and other hot bulbous roots of the same genus. Like them, too, their state of maturity is ascertained by the drying or withering of the stalks. The seed, which is in France called the rocambole, is greatly employed in culinary operations, and far more than the bulb or root. The French also use rocambole medicinally, as being milder than garlic, and in some cases more efficacious. From twenty to twenty-five seeds, or rocamboles, bruised and well mingled with half a pint of white wine, broth, or hot milk, being immediately taken, often cure those violent bowel complaints which will not yield to ordinary remedies.

Rose Drops.

BEAT very fine, and pass through a lawn sieve, a pound of double or treble refined loaf sugar; then, beat to a fine powder, and sift, half an ounce of dried red roses. Mix both well together; and, wetting it with as much lemon juice as will make it into a stiff paste, set it on a slow fire, and keep stirring it till the whole be quite scalding hot: then, dropping it on paper, set it near the fire, and next day the drops will come freely off. Keep them dry, in neatly papered boxes.

Genuine Patirosa Lozenges.

CLIP off all the whites from the finest red rose buds, and dry the red part only in the sun; then pound an ounce of them in a mortar, and sift the powder. Wet a pound of treble refined loaf sugar, or white sugar candy in powder, with the best double distilled rose water or fresh juice of roses; and, boiling it to a candy height, put in the powder of roses, with the juice of a lemon, and mix all well together. Pour it

on marble, or the back of a dish, and cut it into lozenges after the usual manner. What are generally sold in the shops for patirosa lozenges, are only coloured common lozenges, made up with sugar and a solution of gum tragacanth in rose water.

Cinnamon, Clove, Pepper, or Ginger Drops, &c.

ALL these drops, and many others, may respectively be made on one plan, in the following manner—Boil, for a quarter of an hour, in a vessel closely covered, a quarter of an ounce of either of the articles, in about half a gill of white wine: then strain the liquid to as much double refined sugar as will make it a sort of paste; and, after mixing it well over the fire, drop it on plates or paper, let the drops dry of themselves, and keep them in boxes lined with paper.

Wassel.

THIS is a delicacy of past ages, which we find thus named and described in a very old collection; it does not appear known to modern writers on domestic or culinary subjects. Wassel is a word of Saxon origin, literally signifying, "Health be to you!" The wassel cup is often mentioned by old English authors, and sometimes wassel ale. We believe that, in a few remote parts of the united kingdom, it is still customary, at Christmas, for men and women, called wassellers, to go about, from house to house, singing, dancing, and drinking healths out of a great bowl or wassel cup of ale; more particularly, on twelfth night. This wassel, therefore, was probably a Twelfth night, Christmas, or other wassel time, favourite dish. Be that as it may, the following is the method in which it is directed to be prepared—Boil half a dozen

whole cloves in three pints of cream; and, finely beating up, in some more cream, the yolks of five or six eggs, stir them well together. In the mean while, warm a little tent, Malmsey, or other wine: and, having arranged sippets of fine manchet, or French bread, with plenty of powdered loaf sugar, in a deep dish, pour in first the hot wine, and then the cream; strewing over powdered cinnamon, ginger, and sugar, and sticking it well with blanched almonds.

Curious Persian Cold Soup.

THE Persians make a kind of soup very different from any thing we use; of which starch, being with them a great article of food, forms the principal ingredient. They first compose a sort of sherbet, or lemonade, with the juice of fruits sweetened; and, if the fruit used have in itself no tartness, they generally squeeze in lemon juice or tamarind water, almost constantly adding some rose water. The sherbet, which is very variously combined, being thus or otherwise prepared, they boil the finest starch in water, to the consistency of a strong paste; and, putting in the juice of some fruit different from that of the sherbet, they take out a little of the mixture with a spoon, and drop small portions of it into cold water. These drops, which harden sufficiently not to stick together, are pyriform, or pear shaped, and about the size of peas or horse beans. The drops, being taken carefully out with a spoon, so as not to break them, are put into the sherbet sufficiently to render it tolerably thick, and spices are sometimes added. This soup, which is the first thing served up at table, is eaten with spoons; and, however strange such a dish may ap-

pear, a gentleman who has been in Persia, and from whom we received this original receipt with many others, assures us that they are exceedingly pleasant and grateful to the stomach. When ice can be procured, they are made as cold as possible.

Russian Cold Soups.

THE Russians, in summer, eat cold soups as well as the Persians. They are usually composed of a cold rich broth, or jellied gravy soup, from which the fat has been entirely taken off, made somewhat acid; into which they put slices of salted cucumbers, and various salad herbs. Sometimes the soup is maigre, and composed of the jelly of fish; the water in which many sorts of fish are boiled becoming constantly a strong jelly. These soups are, in Russia, of so many various kinds, and so much depend on the taste of the cook, that it would be endless to give specific receipts. All may endeavour to suit their own palates, and please those of their guests. These soups are esteemed exceedingly wholesome and refreshing in warm weather; and never weaken or relax the stomach, as hot soups are said to do. Bits of ice are, in Russia, generally put into the dish.

Persian Fruit Balls.

THIS curious article consists of the pulp of fruit, frequently a mixture of several different sorts, with sugar and spice, or without spice, worked up into little balls with rice powder or flour, and fried in fresh butter till they are well done. These Persian fruit balls, either hot or cold, are very delicate. The fruit must be moist enough to let the rice swell, and the balls remain half an hour after being formed before they are put into the frying pan.

Cold Persian Pilau.

THIS is a very favourite Persian dish, however singular it may seem to Europeans; and is, in fact, very good, as may be easily experienced. It is thus made in Persia—Rice is first boiled in water, with a little salt, cinnamon, and sugar; or any other agreeable taste is given to it by different ingredients, and some entirely omit the salt. No more water should be put to the rice than it will be likely to imbibe; should it prove more, when the rice is thoroughly done, it must be drained off, and the rice left to become quite cold. It is then put into a dish; has a milk or cream, made with blanched almonds blended with rose or orange-flower water and sugar; poured over it; and is immediately served up. This is a very nourishing food for weak stomachs: and, as these cold pilaus may be varied at pleasure, and are sometimes highly seasoned with Indian curry, or rendered hot with spice and capicum, as well as sweetened, acidulated, spiced, and perfumed, though no meat must ever enter the composition, they offer a fine field for European culinary skill and speculation.

Oxford Cake.

SIFT half a peck of fine dry flour, and mix with it a large table-spoonful of well pounded salt, with half an ounce of cinnamon, a quarter of an ounce of nutmeg, and a dram each of cloves and mace, all first finely beaten and sifted with the salt. Add three quarters of a pound of sugar; and well work, by little and little at a time, a pound and a half of fresh butter into the flour, so as to occupy about three hours in the working it all up. Then put in a quart

of cream, a pint of ale yeast, a gill of Canary or mountain wine, and three grains of ambergrease, dissolved in the yolks of eight and whites of four eggs, with a gill of rose water. Mingle the whole with the flour, and knead them well together. After laying the paste for some time near the fire, put in a pound of stoned and minced raisins of the sun, and three pounds of nicely picked and cleansed currants; and, making up the cake, bake it three hours in a gentle oven. When it is baked, frost it on the top with rose water and the white of an egg beaten together, sift over it plenty of fine loaf sugar, and again set it in the oven to dry.

Crackling Cream.

BEAT up the yolks of five or six eggs, and pour in new milk while beating them; adding powdered loaf sugar, and a little rasped lemon rind. Set the dish over a stove, and keep continually stirring till the cream begins to form. Slacken the fire, and stir the cream incessantly; turning it to the sides of the dish or vessel, till little or none remain at the bottom, while a border appears round the top, with particular care that the cream does not burn. When it is ready, heat a fire shovel, or salamander; red hot, and give it a fine colour: then, with the point of a knife, loosen the whole border, that it may remain entire. Afterward, put it again in the same dish, or vessel; and let it dry in the oven till very little be left, and it actually crackles in the mouth on eating it.

Blackberry Wine.

PUT a quantity of cleanly picked firm ripe blackberries into a vessel, and pour in as many quarts of cold water which has

first been boiled, as there are of fruit. Bruise them well, and let the whole stand twenty-four hours, stirring it together occasionally during that time. Then express all the juice, and run it through a sieve or jelly bag, on a pound and a half of sugar to each gallon of liquid; stir it till thoroughly dissolved; put it in a well seasoned barrel; and, adding a little dissolved isinglass, or other fining liquid, let it remain open till next day, and then bung it up. This is a very pleasant wine, and may be bottled off in about two months.

Rich Raspberry Wine, and Raspberry Brandy.

BRUISE the finest ripe raspberries with the back of a spoon; and strain them, through a flannel bag, into a stone jar, on a pound of double refined powdered loaf sugar for each quart of juice. Stir it well together, and cover it closely up for three days; then, pouring off the clear, put two quarts of good mountain, sherry, or the best raisin wine, to every quart of the raspberry juice, bottle it off, and it will be fit to drink in a fortnight. This is a most delicious wine; and if, instead of the white wine, an equal quantity of fine French brandy be used, and additional sugar if found to be necessary, will prove a far more delicate raspberry brandy than when made by steeping the fruit. Common raspberry wine may be made after the same manner as blackberry wine in the preceding receipt.

Sicilian Mode of Dressing a Loin of Pork, so as to eat like Wild Boar.

SCORE or cut down a loin of pork, as if for dividing it into chops; but without chopping through the end bone, which must be left entire to keep the whole toge-

ther. Put plenty of chopped sage between the scores or cuts; and soak the meat, in equal quantities of vinegar and water, for ten or twelve days. Then, putting in more sage, tie it up close; and bake it with the rind downward, in some of the vinegar and water. When done, serve it up with it's own skimmed liquor, a little sugar, and a glass of red wine. It may also be eaten with currant jelly sauce. The skin, or rind, instead of being hard and crackling, becomes a fine rich brawny jelly. This is considered as a very excellent dish.

Oil of Jessamine and other Flowers.

MOISTEN well carded cotton with oil of benzoin; and, having arranged it on a hair sieve in a bason or dish, cover the layer of cotton with fresh gathered jessamine flowers about three-quarters of an inch thick, put over them another dish reversed, and envelope both dishes with a cloth. When the flowers have digested for three or four hours, take them away lightly, and add a layer of fresh; repeating the same process at least ten or twelve times. On finding the cotton to be well charged with odour, put it in a press, and squeeze out all the oil; which proves very fragrant, and must be kept in a phial closely stopped. Oil of jessamine is more used in perfumery than in medicine; it is proper, however, like most of the fine odours, to gratify the olfactory nerves, and fortify the brain. By the same process may be prepared the respective oils of other odoriferous flowers.

German Method of Breeding Meal Worms, for Nightingales and other Singing Birds, &c.

PUT as much dough as the size of a threepenny loaf, in a sufficiently large and deep earthen pot, and strew over it a

handful of flour. Then, having put in ten or twelve live meal worms, on a sheet of wet coarse paper placed above the floured dough, tie over the pot a paper cover, pierced well with a large pin, and set it in a warm situation. In a month, these meal worms will be increased to some thousands; beside cock roaches, which are equally good for most birds, and even for fowls. Meal worms are to be got at any miller's, cornchandler's, or baker's, &c. by wetting a thick woollen rag, and laying it beneath the meal sacks, or in holes and corners adjacent, for a night or two. Many may be taken this way, with double advantage to the dealer: as they are not only thus caught, and prevented from consuming the flour; but prove good both for feeding birds, the use of anglers, &c. There is, indeed, no better bait for most fish which bite at bottom, than a meal worm. With regard to the cock roaches, bred with the meal worms, if the pot containing them be set in the middle of an aviary, during the day time, and have a hole or sort of trap door cut in the cover, with a stick placed for them to run up, they will by degrees come out, and the watchful birds will not suffer a single one to escape. In the night, while any continue to remain, the stick should be withdrawn, and the hole closed. Both the meal worms and cock roaches, will keep multiplying all the year round, in this pan, if kept near an oven or in any other warm situation; putting in, from time to time, a woollen rag, a bone, a very old shoe, or a crust of bread either wet or dry. Almost any thing is by these insects converted to food, and they require very little moisture. At Vienna, and in many other parts of Germany, meal worms are sold both by measure and by the hundred; the former way

when they sell mixed sizes, the latter when the largest are selected by the purchaser.

Roast Beef with Oysters.

BONE any fine roasting piece of ox beef; and, having made a good forcemeat, stuff it like a fillet of veal, and tie it up in a similar round form: then, covering it over with caul and paper, roast it till nearly done, at a brisk fire; after which, take off the paper and caul, brown it nicely, and serve it up with oyster sauce. The sauce may be thus made—Wash and beard the oysters; and, throwing them into cold water, boil the oyster liquor obtained on opening them, with the beards, a small quantity of gravy, a little ketchup, and a bit each of lemon peel and mace. Then, straining off the liquor to the oysters, put the whole into a saucepan, with sufficient fresh butter and cream. When near boiling, thicken it with flour and water; and season to palate, with salt, long or Cayenne pepper, and lemon juice. It may be poured over the meat, but is generally served up in a sauce tureen. This is a good oyster sauce for beef steaks, &c.

Almond Custard.

BLANCH and beat two ounces of fine sweet almonds, with four or five bitter almonds or apricot kernels; moistening with orange-flower or rose water, to prevent oiling: and, having boiled a pint of cream, with some sugar and cinnamon, a very little mace and nutmeg, and a bit of fresh rind of lemon, rub the pounded almonds to it through a hair sieve; add a little syrup of clove gilliflowers, or of roses, beat up with the yolks of three eggs; and bake the mixture in custard cups, or a small dish lined or rimmed with puff paste.

Macaroni Rice.

PUT a pound of rice in five pints of cold water, and boil it very gently for two hours, when it will have become the consistency of a thick paste; then add two pints of milk, either new or skimmed, with two ounces of finely grated strong Cheshire or even Dutch cheese, and a little pepper and salt, with or without allspice. After boiling the whole very slowly for another hour, it will be ready for eating, and produce nearly eight pounds of macaroni rice. This is a very excellent æconomical dish; perhaps, one of the cheapest foods which can possible be made. It is, in short, a very good substitute for the best Italian macaroni made with Parmesan cheese, &c. so much relished at the tables of the great, in this and every other country of Europe.

Soup Jardiniere; or, the Gardener's Wife's Soup.

CUT fine carrots, and turnips, in pieces of about an inch long, and only the thickness of a straw; with a little parsley root, if it be very young. Boil them gently, in some good fresh stock or broth, till quite tender; with a leek, and two heads of celery, tied up in a bunch, which must be taken out on serving up the soup. Boil tender, but as whole as possible, a dozen small onions, and serve them up with the soup, which must be seasoned to palate with salt and pepper.

Rice Fritters or Fried Balls.

BOIL, in water, a quarter of a pound of rice till it becomes tender, and drain it dry on a sieve. In the mean time, boil half a pint of cream, with a pint each of beaten cinnamon and grated lemon rind, till half

the cream be reduced; stirring it from the sides of the pan, and adding two ounces of powdered loaf sugar, the rice, and two yolks of eggs beaten up with a table-spoonful of brandy. Keep the whole well stirred, while mixing over the fire; and, taking it off, stir in a well beaten up egg, and put it on a plate or small dish to cool. Make it into balls the size of a small walnut; and fry them, in fine hot hog's lard, of a nice light brown colour. Drain them on an inverted sieve; and, dishing them up, dredge them well with fine loaf sugar, over which hold a salamander or other hot iron.

Excellent Mutton Ham.

GET the finest and largest leg of mutton, the fatter the better, cut very full in the loin, the day after the sheep was killed. Rub it well over with common salt immediately; and, twenty-four hours after, mix two ounces each of bay salt and coarse sugar, with an ounce of saltpetre, and rub this well over also. Tie tightly round the knuckle, which must be well stuffed with the salt, &c. a piece of packthread to keep out the air. Turn the ham every day in the brine; to which add some pounded juniper berries, with a few bay leaves and sprigs of basil and marjoram. It must be kept in a cool place, and daily well basted with the brine, for twelve days or a fortnight. Then, taking it out, lay it on a board, with a considerable weight over it, for at least four hours: after which, hang it up, and smoke it, like other hams in general; or with oak saw dust, juniper, and horse litter or straw, till it becomes a little dry. It must not be dried too quick. These directions being well observed, the mutton ham will be truly excellent, and very different from what is ever to be pur-

chased, or even often met with in private families.

Elder Rob, or Extract of Elder Berries.

PUT ripe elder berries into a jar, and bake them sufficiently soft to run through a coarse cloth or sieve; boil the pure liquid till it becomes very thick, stirring it all the time of it's being on the fire. Four or five pints of juice should be frequently reduced to one. When, of a proper consistence, put it up in pots, and keep it closely covered.

Seely Mahomet Zecke's Pills for the Plague.

THIS receipt is given in the oriental manner. "The lives of all men," says that celebrated Arabian physician, Seely Mahomet Zecke, "are in the hands of God: and, when it is so written, we must die! However, it has pleased God to save many persons from the infection of that horrid disease, the plague, by taking, daily, during it's continuance, one or two pills of the following composition—Myrrh and aloes, each half an ounce; and saffron, a quarter of an ounce: with pulverized myrtle berries sufficient to make up the mass, when the whole is well pounded and mixed together."

Dr. Carmichael Smith's Celebrated Remedy for preventing the Contagion of Infectious Diseases, in Hospitals, Prisons, &c.

FOR this celebrated remedy Dr. Smith was liberally rewarded by the British Parliament. It has been found of great use in preventing the contagion of the yellow fever; and, indeed, all kinds of putrid infection. The method prescribed is as follows—Put some heated sand in a small pipkin, and place in it a tea-cup with half an ounce of strong vitriolic acid: when it

becomes a little warm, add to it half an ounce of purified nitre in powder; stirring the mixture with a slip of glass, or the small end of a tobacco pipe. This process should be repeated, from time to time; the pipkin being set over a lamp, or one of the regular fumigating lamps for the purpose used. This has so often been tried with success, in infirmaries, gaols, &c. at land, and in hospital and other ships, that it is held to possess a specific power on putrid contagion, gaol fevers, &c.

Cruickshank's Liniment for a Lumbago.

THE lumbago is, in fact, the rheumatism, when it attacks the loins and small of the back; as it is called ischia, or the sciatica, when it rages in the hip. The present is a genuine receipt of that late celebrated surgeon, Mr. Cruickshank, and possesses very great efficacy—Make into a liniment spirit of sal ammoniac, six ounces; olive oil, two ounces; and pounded camphor, one ounce: apply it plentifully to the part affected, and it will seldom fail of giving ease in this very painful complaint, as well as in the sciatica and other rheumatic affections.

Spice Gingerbread Nuts, or Small Cakes.

PUT, in a pint of treacle, half a pound of butter, with a good quantity of powdered ginger and finely chopped candied lemon peel; just give them a boil over the fire, and let the whole stand to cool. Then mix in, with a spoon, as much flour as will make it a stiffish paste; and, buttering the tin baking plate, lay it on, with the spoon, in pieces for nuts or small cakes, and set them in the oven. To ascertain when they are done, take one out, and let it cool; and if, on it's getting cold, it becomes hard, they are enough baked.

White Pickled Mushrooms.

CUT off the roots of the nicest and whitest small button mushrooms, and wash them very clean with salt and water; then again wash them in milk and water with a little salt; and afterward blanch them over the fire, by boiling them in milk and water only. In the mean time, having boiled and well scummed some of the best white wine vinegar, with spices, put the drained mushrooms into it; and, at the bottom of small glasses, put first the spice; next the mushrooms; and, when the vinegar is quite cold, pour it in, nearly to the top, fill up with sweet oil, cover the glasses with bladder and paper, and tie them up close.

Elder Wine.

THERE are innumerable receipts for making this very salubrious wine, both with the common dark red and with white elder berries. White elder berries, however, are so very scarce, and differ so little from the red, except in colour, that no particular distinction need be noted in the process. Common sense will dictate sufficiently, to avoid what might affect the respective colours, when making red or white wine of any sort. The fault which prevails in most made wines, that of introducing too many ingredients, by blending several sorts of juices, varieties of spices, &c. and thus destroying the particular character which should distinguish each, very generally affects this most popular of our family wines; but, indeed, an excess of spice is in elder wine the more to be tolerated, as we seldom drink it otherwise than hot, and all mulled wines are expected to be more or less spiced. The following process,

will be found to succeed greatly in avoiding the chief defects, and securing all the virtues, of genuine elder wine—To a bushel of ripe and picked elder berries, put ten gallons of soft water: and, when they have soaked a few days, simmer them in the same, with some grossly pounded ginger and a little allspice, or any more favourite spices, tied in a bag, for at least half an hour; after which, let them boil about a quarter of an hour longer. Then, straining off the liquor, and squeezing out as much as possible of what remains from the berries, measure the entire quantity of juice; and, to every quart, when a little cool, or only milk warm, put a pound of moist sugar. In the mean time, throw the expressed berries, on their getting quite cold, into some fresh water; to be again pressed, for the purpose hereafter mentioned. The juice being stirred till the sugar is quite dissolved, is to be boiled with the spice bag for about half an hour, well stirred and scummed all the time. After standing in a tub to cool, till only the warmth of new milk, work it with some good ale yeast spread on a hot toast; and let it stand till the fermentation has thrown up a good head, which will not be more than two or three days. Take away the toast, skim off the head of yeast, and tun the liquor in a well seasoned cask. As the cask must be from time to time filled up, to prevent the wine from fretting; or working over, about two gallons of liquor should be either reserved, or made from the last pressings of the berries, for this purpose. When the hissing is quite gone off, but by no means sooner, a pint of brandy may be added for every six gallons; and, two or three days after, bung it up close, when it will be found fit for use or the bottle in three months.

Panada.

BOIL, for not more than two minutes, some slices of crumb of bread, with a blade of mace, in a quart of water; then, taking out the bread, and finely bruising it in a bason, mix as much of the water as will make it a proper consistence. Put in a bit of fresh butter, grate a little nutmeg, and sweeten it to palate. If wine be required, though it is much best without, by no means boil it with the water and bread. This is a delicate diet for weak stomachs.

German Egg Soup.

BEAT up the yolk of an egg with a pint of water; and, putting in a piece of butter the size of a small walnut, and two or three lumps of sugar, keep stirring it continually over the fire till it begins to boil. Pour it quick from the saucepan to a mug, and back again, till it is smoothly mixed and has a great froth, when it will be fit to drink. This is particularly ordered in a bad cold, or for any valetudinarians with whose stomachs egg will agree. It is sometimes called buttered water; and many of the Germans are so extremely fond of it, that they often take no other supper.

Genuine Northamptonshire Gooseberry Fool.

THE good people of Northamptonshire maintain, that all our best London cooks, in making gooseberry fool, are themselves little better than fools. There is no way, these Northamptonians insist, equal to their own, for which the following is a genuine and original receipt—After topping and tailing, or taking off cleanly, the two ends of the gooseberries; scald them sufficiently with a very little water, till all the fruit breaks. If they have too much water, they

are infallibly spoiled. The water must not be thrown away, being rich with the finest part of the fruit; to prove how well it is worth preserving, let it only stand till cold, and it will be found a very excellent jelly. When the gooseberries are become quite cold, mash them all together. Passing them through a sieve, according to the practice of professed cooks, entirely spoils them. The fine natural flavour, which resides in the skin or rind, no art can replace; the skins must remain unseparated in the general mash. Sweeten with fine powdered loaf sugar: but add no nutmeg, or other spice; as they destroy the fine peculiar flavour of the gooseberry, which cannot be improved. Add rich cream, and it is ready for being eaten: those who eat it once, will be ready enough to eat it again whenever it comes in their way. The young folks of Northamptonshire, after eating as much as they possibly can of this gooseberry fool, are said frequently to roll down a hill, and begin eating again. This provincial joke serves, at least, to demonstrate the estimation in which gooseberry fool thus made is there commonly held.

Tartar Remedy for a Dry Cough and Difficulty of Breathing.

WE are favoured, by a most respectable traveller, with the following account of a cure performed on himself while in Tartary. —“In the year 1777,” says this gentleman, who has greatly enriched our collection with a variety of original foreign articles, “I had a dry cough, and felt great difficulty of breathing, for several months. A Tartar cured me thus—He boiled four or five large onions in about a pint of water, till the onions were almost dissolved. The little water and onions were well squeezed;

and, to this liquid, a pint of new milk was added and boiled. A lump of new butter from the churn, of seemingly between a quarter and half a pound weight, was now stirred in; followed, when sufficiently cool, by the yolks of four eggs, so as to make the butter unite with the milk. This, seasoned with pepper and salt, I eat for supper; and, next morning, after a very great expectoration, I took the same preparation for my breakfast. The expectoration continued; and, in three days, I could run up a steep hill, being perfectly cured." This is a curious fact; as oils are the only remedies known by the faculty to promote expectoration, which often disagree with and too greatly relax the stomach.

Arabian Method of Preserving Eggs, &c.

THE Arabs fill a vessel with eggs, and pour on them date syrup, so as entirely to cover the whole; a board, or small nice clean stone, being put over the eggs, to prevent their swimming. They acquire no sweet taste, and they do not evaporate. Treacle is no way different, in this preservative quality, from date syrup. Meat, too, is thus preserved by the Tartars for a long time, and becomes very tender; but it must be well washed, to get out the sweet taste. The Arabs, however, do not dislike this sweetness, for they often dress meat with sugar: as is, also, much practised in Sicily; where, perhaps, this taste was introduced by the Saracens, now called the Arabs, who long possessed that country.

Oriental Vases for Cooling Wine.

AN imitation of the oriental manner of cooling water has lately been introduced into this country, chiefly for cooling wine: but, that the true principle is not here un-

derstood, will be evident in the following true description of the cooling vases, or jars, used in Turkey, and particularly in Asia; where the heats are very great, and a draught of cold water is a delicious treat. Their vases, which generally hold near a quart, are very thin, and made of clay, burnt only to a degree sufficient to prevent their dissolving with the liquid which they are to contain. They are so very porous that, when filled with water, the outside soon appears covered with drops; which, the vase being set in the open air, quickly evaporate. A third part of the water, or very nearly that quantity, must exude through the sides in less than an hour, and it often does in a much shorter time; the quicker this evaporation, the colder the water grows. Dry hot winds will occasion the water to be so cold, that it seems like ice. With colder winds, which are moist, the evaporation is slow, and the water never becomes equally cold. The whole, in fact, depends on the quickness of the evaporation. Now the vessels which are here lately come into fashion are strong, and made with elegant ornaments in relief; and the manner of using them is by dipping them in and nearly filling them with water, for the purpose of it's surrounding the bottle which is put into them. They should not, however, be thicker than a halfpenny. Jars made so as to contain a bottle and a pint of water each will render wine, in about three quarters of an hour, cold enough even to lose, according to some opinions, much of it's flavour; for, indeed, wine may be too cold. It is true, that these thin jugs are often broken; but, though they are of an elegant shape, that does not enhance their price, and they consequently cost very little.

Persian Manner of Cooling Apartments during excessive Heats.

THOUGH it seldom happens, in England, that the heat is so insupportable as to render any expedient requisite for cooling rooms; such a resource may prove importantly agreeable, and even useful, for the chambers of the sick, and under peculiar circumstances of weakness, &c. In the Gulph of Persia, and particularly at Bassora, the heats are much greater than in India, where the sun is nearly vertical, a few degrees making very little difference: the true reason of which is, because in India, at this time of the year, they have rains almost constantly; in the Gulph of Persia never, except in winter or late in autumn. The room to be made cool in the Persian manner must have two windows open, on opposite sides, exactly so corresponding as for the wind to blow through them with what we call a thorough air; in the direct current of which it is so generally dangerous to remain, on account of the sudden and forcible check thus given to perspiration. All other windows in the room, but these two, must be closely shut; in Bassora, they even wall them up during the summer. Before each of the two windows, is hung a coarse open sackcloth, which covers the whole. These cloths are constantly kept wetted with water, to which vinegar may be added in particular cases. The air in the room will thus become quite cool, and deliciously pleasant. What is most remarkable, this never makes any article in the room damp; but, if any thing, drier. No light must be admitted into the room, except through these pieces of sackcloth. At first, the room appears dark; but the eye soon gets accustomed to it, and

finds this a favourable circumstance. It is, indeed, esteemed very beneficial both for sore and weak eyes; while, in fevers, a room thus cooled frequently does full as much good as medicine.

Method of Preserving Common Cream.

THIS is a useful article of sea stock for short voyages, and may in other cases be found very serviceable or convenient—Dissolve twelve ounces of loaf sugar in water, over a moderate fire, or in a water bath, and let it afterward boil for about two minutes; after which, add immediately twelve ounces of the finest and freshest cream, and thoroughly incorporate the whole over the fire. Then suffer it to cool, pour it into a bottle, and cork it up close. If kept in a cool place, it will continue fit for use several weeks, and even months; and, as sugar is commonly wanted when there is occasion for cream, the cream is thus preserved without any sort of additional expence.

Baked Herrings.

HAVING scaled, gutted, and well washed, the freshest and finest herrings, lay them on a cloth to dry; then pare an onion, cut it into thin slices, and put a piece in the belly of each herring. Mix some black ground pepper, salt, and a little Cayenne pepper; with which plentifully rub both sides of every herring, and arrange them, in regular layers, in a deep pan. Put the remainder of the seasoning and onions at the top, with a little more salt and a few bay leaves; and pour over a mixture of two thirds vinegar and one third water fully sufficient to cover the herrings with liquor. Put a sheet of white paper, covered with a sheet of brown, over the top of

the pan, tie it close, and let them be well baked in a slack oven. They are to be eaten cold.

Effect of Mustard in a Fit of Apoplexy.

THE following instance of the wonderful effect of mustard on such an alarming occasion as a fit of apoplexy, which seems sufficiently authenticated by having appeared in the most respectable London newspapers, June 1779, deserves to be recorded—"At the Eton Anniversary, held at the Crown and Anchor Tavern in the Strand, an elderly gentleman suddenly dropped from his chair in a state of insensibility. The waiters were immediately dispatched for medical assistance; but, during the interval, one of the company suggested the idea of dissolving three table-spoonfuls of mustard in a glass of warm water. This was, accordingly, mixed up; and, with some difficulty, administered: and such was the advantage attending this singular remedy, that in less than half an hour the gentleman felt himself so far recovered as to be able to return to the club room, join the company, and eat a hearty supper."

Genuine Italian Capillaire Syrup.

THE genuine Italian capillaire, so celebrated for coughs and disorders of the breast, and esteemed finer than any other, is made in the following very simple manner. Pick, while they are young, and without seeds, two ounces of the fresh leaves of the true maidenhair from their stalks, and pour over them a pint of boiling water. Let it stand closely covered up eighteen hours; and then, filtering it through paper, add to it two pounds of the purest honey, boil them together a few minutes, and strain

the syrup through flannel. Orange-flower water may be used; but, when the honey is pure, there needs no addition. By pure honey, is meant that which runs freely from the comb, without heat or pressure. Clarified honey, indeed, will agree with many persons who cannot bear the common sort, as it is freed from wax by the clarifying process of being melted and carefully scummed in a water bath; but the pure honey, which flows naturally from the comb, will agree with those who cannot even bear the common honey thus clarified. Some few stomachs, indeed, have a sort of natural antipathy to honey, which makes them reject it in the purest state; but these, if a very small quantity of powdered cinnamon be introduced, will always immediately find this pure virgin honey agreeable. Scarcely any honey is better than our own pure spring honey; but that of Italy is thinner, and has a very fragrant smell, though it wants the briskness of the Narbonne flavour.

Conserve of Hedge Mustard, for the Cure of a True Asthma.

THE common-hedge mustard, which is a species of the genus *erysimum*, in the Linnaean system, grows beneath almost every hedge, under walls, by road sides, and among rubbish, where it flowers in May and June. It has a long spike of pods stuck close to the stalk, and three or four small flowers at the top. It possesses a warm and acrid flavour; and, when cultured, is sometimes used as an early pot herb. The seeds, internally taken, are diuretic, and promote expectoration, &c. They are recommended in the sciatica, gout, and other pains of the joints. The juice has been employed with unparalleled success in ulcers of the throat;

and for removing hoarseness, where the voice was almost lost, and the spirits were low, occasioned by loud or long speaking. It is much relished both by sheep and goats, but rejected by cows, horses, and swine. The conserve of hedge mustard, is considered as a never failing remedy for the true asthma, and other obstinate coughs which are not of a convulsive or nervous nature—Beat, in a mortar, equal quantities of the leaves of hedge mustard and virgin honey, so as to make a thin conserve. Italian honey is best for asthmatic persons, but any clean and pure kind of honey will generally prove effectual. It may be taken quite at discretion, according to the state of the disease, and the benefit experienced. Hedge mustard, both seed and herb, is medicinally considered as warm, dry, attenuating, opening, and expectorant. It is vulnerary, causes plentiful spitting, and renders breathing easier. Externally, it is recommended in occult cancers and hard swellings of the breast.

Famous Ancient Aristæan Confection.

THIS famous confection is said to have been invented by Aristæus, who was a King of Sardinia in times of the remotest antiquity. It is thus described, according to the best information which can now possibly be collected on the subject—Slice very thin a scruple of assafœtida for every ounce of pure honey intended to be used; and, grinding them thoroughly together in a marble mortar, put the whole into a deep pan, and set that in a vessel of water over a gentle fire, as a water bath. Stir it frequently, till the assafœtida be perfectly dissolved, and then strain it through a coarse linen cloth. Next mix, in a mortar, for every four scruples of assafœtida and every four ounces of honey, one dram of

finely powdered cinnamon; two scruples of powdered ginger; and one scruple of the lesser cardamom seeds, cleared from the husks, and reduced also to fine powder, with the assistance of a quarter of an ounce of the finest sugar. These being all perfectly mixed, add them to the assafœtida and honey while they are yet warm, unite them perfectly by long stirring, and keep the confection thus made carefully tied up for use. A tea-spoonful of this confection is considered as a proper dose; and, for those who can bear the taste of assafœtida, it is an admirable medicine. Though the repulsive flavour of assafœtida is not to be conquered, it is prodigiously softened by this combination of ingredients. What, however, appears to have been considered as the principal object with the illustrious inventor, was principally the dissolution of the substance of the assafœtida, so as to make it readily and certainly take effect; and this it accomplishes with such compleat success that, though the dose here prescribed contains only two or three grains of that drug, it is in it's effect equal even to ten, and affords immediate relief. It's principal virtue consists in curing that flatulent colic to which hypochondriac persons are particularly subject: but, it is by no means limited to this disease alone; on the contrary, wherever assafœtida is useful, this will be found one of the very best ways of preparing it; and, beside the commonly esteemed excellence of that potent drug in head aches, convulsions, and all the train of hysteric complaints, it proves a most sovereign remedy in those stubborn convulsive or nervous asthmas which pure honey alone, or even united with any of the usually accompanying expectorants, such as hedge mustard, &c. as noticed in the preceding receipt, generally fails to

cure. So that, in these two excellent remedies, may happily be found relief, through the medium of honey, in both these very different species of asthma; which are often confounded together, and each of which so greatly baffles most of the best common cough medicines.

Mixture for Cleaning Stone Stairs, Hall Pavements, &c.

BOIL together half a pint each of size and stone blue water, with two table-spoonfuls of whiting, and two cakes of pipe maker's clay, in about two quarts of water. Wash the stones over with a flannel slightly wetted in this mixture; and, when dry, rub them with flannel and a brush. Some persons recommend beer, but water is much better for the purpose.

Cleaning Floor Cloths.

AFTER sweeping and cleaning the floor cloths, with a broom and damp flannel, in the usual manner, wet them over with milk, and rub them till beautifully bright with a dry cloth. They will thus look as well as if they were rubbed first with a waxed flannel, and afterward with a dry one; without being so slippery, or so soon clogging with dust or dirt.

Best Preparation of Black Lead, for Cleaning Cast Iron Stoves, &c.

MIX powder of black lead with a little common gin, or the dregs of red port wine, and lay it on the stove with a piece of linen rag; then, with a clean, dry, and close, but not too hard brush, dipped in dried black lead powder, rub it till of a beautiful brightness. This will be found to produce a much finer and richer black varnish on the cast iron, than either boiling the

black lead with small beer and soap, or mixing it with white of egg, &c. which are the best methods commonly practised.

Pickled Red or Green Capsicums.

THERE is, perhaps, no pickle more simply prepared than that of capsicums; and it is, probably, in our cold climate, much wholesomer than most others. It is, likewise, of a very pleasing appearance, whether green or red. The latter colour will soon appear by keeping, before pickled, even where the fruit is gathered green. The mode of pickling them, either red or green, is simply thus—Put the capsicums in a jar, boil up some vinegar with about a handful of salt to two quarts, and pour it hot over them, so as compleatly to cover the whole. Close up the jar in the same manner as for other pickles; and, after a fortnight or three weeks, they will be fit for use. Spice is quite unnecessary; as they have an agreeable flavour, and are in themselves nearly as hot as Cayenne pepper.

Spanish Patties.

BLANCH a piece of fat bacon, a piece of veal, and the breast of a young fowl or turkey, in a little scalding water; mince them very small; and season with a little finely pounded salt, pepper, and all the different spices. Pound it in a marble mortar, with a small quantity of garlic and rocambole; then, put it in small patties of puff paste, bake them, and serve them up hot.

Roasted Woodcocks or Snipes.

THERE is no sort of difference in the manner of roasting woodcocks and snipes. They are both sometimes roasted without drawing; the trails, as their entrails are

denominated, which are considered as one of the greatest of delicacies, being spread simply on a toast. Butter, in this case, is the only sauce, as gravy is thought to diminish the fine flavour. It seems, however, a more fashionable way, to take out the trail previously to roasting either of these birds, and boil it in a small quantity of good cullis, with fresh butter. When the birds are not full fed, they are also covered, while roasting, with bards or slices of fat bacon. A few minutes before they are done, the sauce made with the trail is poured over a toast at the bottom of a dish, and the birds are placed on it.

Roasted Larks, Wheat Ears, and other Small Birds.

PUT them on a proper lark spit, with a thin slice of fat bacon between each; and, tying this spit on a larger, lay them down to roast. Baste them a little with butter, and strew over them some fine bread crumbs till they are nearly done; then let them nicely brown, take them up, and send them to table with fried crumbs round them, and melted butter in a small sauce boat. The method of frying bread crumbs, for this or any similar purpose, is by rubbing them through a hair sieve, or fine colander, into a very clean frying pan containing a bit of fresh butter, and stirring them over the fire till they are of a nice light brown colour; after which, they are to be drained a few minutes on the back of a sieve, and heaped round the dish almost as high as the birds. Larks, at a moderate fire, will generally be well roasted in twenty minutes; wheat ears, and such smaller birds, in about a quarter of an hour. They are sometimes accompanied by one cupful of melted butter, and another of gravy.

Roasted Pheasants and Partridges.

THERE is nothing particular in roasting of pheasants or partridges, both being done in the plainest manner. Before taking them up, however, they should be well basted with butter, have some flour shook over them, and be sprinkled with a very little salt: then dish them up with a little common gravy; and send them to table with poivrade sauce, and bread sauce, in separate boats, or small tureens. The poivrade sauce may be made by boiling a gill of vinegar, a table-spoonful or two of veal stock, a few shallots, and a little anchovy liquor, cayenne pepper, and salt: the bread sauce, by boiling for a few minutes, and beating up with a fork, some nice crumbs of bread with a little broth, onion, and fresh butter; and then, adding a little cream, pepper, and salt. A small turkey, or even chickens, are sometimes roasted and served up in precisely the same manner as these pheasants and partridges.

Roasted Pigeons.

PUT into the pigeons plenty of chopped scalded parsley; mixed with a bit of fresh butter, and seasoned with pepper and salt. Then spit them on a lark spit, baste them with butter, dredge them with flour, sprinkle them with a little salt, and serve them up with parsley and butter in the dish.

Ruffs and Rees.

THESE birds are chiefly bred in Lincolnshire and the Isle of Ely; where they feed so freely, when kept in separate cages, and supplied with white bread, scalded by pouring over it new milk, and mixed with a little sugar, that they would actually die of extreme fatness if they were not timely

killed. After wringing their necks, the skin is stripped entirely off without disturbing the feathers; and sometimes, for the curiosity, this skin is replaced after they are roasted. They are, however, generally served up with the gravy under them, accompanied by some bread sauce, in the same manner as pheasants, partridges, &c. crisp crumbs of bread being arranged round the edge of the dish.

Quails, Lapwings, Fieldfares, &c.

THESE sorts of birds, like the preceding, are roasted, and served up with gravy in the dish, and a boat of bread sauce, in the same manner as partridges, &c. They are sometimes roasted with thin slices of fat bacon put over them; particularly, when not fat in themselves.

Plovers and Plovers Eggs.

THERE are two sorts of plovers, the green and the grey. They are both well known birds of passage, greatly frequenting the northern parts of Great Britain; and, particularly, the Hebrides, where they are often seen in flights of many thousands. They delight to feed on arable land, near the sea, and may easily be enticed, by a good imitation of their note, within reach of a fowling piece. In the month of October, they are readily taken by nets; when judiciously set, with a view to the circumstance that, like sea fowl, they fly against the wind. Though, in stormy weather, they generally retire to some sheltered situation, they never, like land fowls in general, roost on trees or hedges, but sit on the ground in a manner similar to ducks or geese. When the winter advances, and the plovers form an acquaintance with teal and other shy birds, they are more difficult to get at.

Their flesh somewhat resembles that of widgeons, teal, and other water fowl; but it is milder, and more nutritive. Plovers eggs, which are often found in great numbers, are much esteemed by many persons, and form a fashionable dish. These eggs are dressed different ways; but it is most usual merely to boil them with the shell, and serve them up, either hot or cold, in a napkin. Green plovers are roasted in the same way as woodcocks and snipes, but generally without drawing; a toast being placed, when they are nearly done, to receive the trail, as it then begins to fall from the birds. The grey plovers are also often roasted; but they are not unfrequently stewed in rich seasoned and spiced gravies. When roasted, they are dished up in the same manner, and accompanied by the same sauce, as woodcocks and snipes.

Grouse, Heathcocks, or Moor Game.

THESE fine large birds are found chiefly in woody and mountainous northern situations, on widely extended heaths and moors, far more frequently in Scotland than in England. The male is sometimes two feet long, and weighs four pounds, while the female is seldom more than half the same length and weight. They breed late in the summer, when the female deposits and hatches six or seven eggs. The young birds subsist at first on ants eggs, and the wild berries of the mountains; toward autumn, they frequently descend from their elevated stations, and feed on corn. As they become older, their principal food consists of the tender tops of heath, and the cones of the pine tree or fir; which communicate a delicate flavour, and render them speedily fat. Grouse shooting is a very favourite

diversion in many parts of Scotland; but there are few places in England where they can be said to abound. They are roasted in the same manner as turkey poults, &c. with the head twisted under the wing; and served up with a rich gravy in the dish, and bread and poivrade sauces in separate boats or sauce tureens. They are sometimes stuffed, like fowls, &c. but some think the flavour best preserved by only putting a bit of butter, with a little pepper and salt, inside each bird; as should, at least, always be done, with roasted fowl of all kinds. A squeeze of lemon, or Seville orange, on slicing the breast, and before taking off the bone, with a small sprinkle of finely pounded long pepper and salt, is very agreeable to most palates, on cutting up these and other birds or fowls.

Peacocks and Guinea Hens, or Pea and Guinea Fowls.

JUST as the foregoing birds are dressed like partridges, so are these pea and Guinea fowls roasted in the manner of pheasants: and all are served up, generally, with the same sort of plain gravy, and bread sauce; but, with these, there is also egg sauce often taken to table in a separate boat. In fact, there is no material variation between roasting any of these birds or fowls, and the more common fowls or chickens of our poultry yards, only that they are often served up with different accompanying sauce. They are all, sometimes larded.

Roasted Fowls, Chickens, and Turkey Poults, &c.

ALL sorts of common poultry, whether cocks, capons, or pullets, are more particularly called, when full grown, by the general name of fowls; and, while young,

chickens. Turkey poults, the word poult being derived from the French poulet, a chicken, are young or chicken turkies. Poule, is the French for a hen; and poulette, whence the origin of our word pullet, a young or maiden hen. It is not so certain that, from the French poule, a hen, with a vicious pronunciation of the first letter, we derive our word fowl; as it appears far more likely we owe it to the Saxon word fugel, or the Danish fuyll, both of them words of exactly the same meaning. Our word capon, is from the Latin capo, signifying the same thing; chick, or chicken, from the Saxon cicen. These fowls, whether cocks, hens, capons, pullets, or chickens, are all to be roasted, as well as turkey poults, &c. in the same manner; being basted while doing with butter, dredged when nearly done with flour, and lastly sprinkled with a very little fine salt. As nearly as can be ascertained, a large fowl, or capon, will commonly require to be roasted three quarters of an hour; a pullet, or one of a middling size, half an hour; and small chickens, twenty minutes: turkey poults, in proportion as they resemble either of the above in size. The fire must always be very quick and clear when they are laid down to roast. They may all be served up with gravy under, and bread and egg sauces in separate boats; but roasted fowls, &c. are occasionally accompanied by a number of other different sauces, &c. such as, for example, roasted fowls and mushrooms, roasted fowls and truffles, roasted fowls and chesnuts, and several others. Many persons like roasted fowls of all sorts stuffed with a delicate forcemeat of nice veal or fowl, with a little scraped lean ham, minced fat bacon and beef or veal suet, chopped parsley, and herbs, fresh lemon peel

finely minced hard yolks of eggs, a bit of anchovy, powdered long pepper, and salt; the whole beat in a mortar, and mixed with fine bread crumbs and whites of eggs, and plentifully placed so as to plump out the fowl, which must be tied closely both at the neck and rump to keep in the stuffing. The head of a turkey poult must be left on, turned round, and fastened to the first skewer. Both turkey poult and fowls are frequently larded.

Admirable Mock Pheasant.

IF a fine fowl be properly dressed, according to the following directions, there are very few persons who will readily discover that it is not a pheasant. This is best proved, when most expedient; that is, when two pheasants are wanted, and there is only one—Get, in this case, a fine young fowl, as nearly as possible the size of the pheasant to be matched. Pick it neatly, with the head on; and truss it, when drawn, with the head turned exactly like that of the pheasant. Lard both in the same manner as each other, all over the breast and legs, with bacon cut in small pieces; paper them over the breast; and, when they are just done, dredge them with flour, baste them with a little fresh butter, let them get a fine white froth, and put them both in the same dish. The dish must contain some good gravy, and may be garnished with water cresses. Pheasant poult, or young pheasants, may in like manner be imitated with chickens.

Wild Water Fowl; such as Wild Geese, Ducks and Flappers, Dun Birds, Teal, Widgeons, &c.

THESE wild water fowl and sea birds, with many others, which greatly abound

in very severe winters, have most of them more or less of a piscous or fishy flavour, which is necessary to be diminished before they can be considered as agreeable food. This unpleasant rankness more particularly prevails in the larger species; particularly, in wild geese, and still more in swans, &c. which have never been at all domesticated. In some of these, more trouble is necessary to render them eatable, than they are, perhaps, after all, really worth. That, however, cannot be said, with regard to wild ducks, and the inferior species above enumerated; which, in general, require very little reduction of their strong natural flavour. Indeed, where not actually tainted, as it were, with fishiness, the flesh seems even of a superior relish to that of the generality of domesticated ducks, in the estimation of all the best judges of good eating. One of the most effectual simple expedients for reducing or annihilating the fishy taste to which all water fowl are subject, and which can never prove prejudicial, is by well washing their insides with vinegar and water; then, drying them thoroughly with a cloth, and plentifully stuffing them with chopped sage, onion, shallots, and sometimes even garlic, seasoned with finely pounded pepper and salt, and a little Cayenne pepper. In addition to this stuffing, which must be carefully fastened in at both ends, they should be basted, for a short time after being put down to roast, with hot water, salt and onion, mixed in the dripping pan; and, then, be continually basted with fresh butter, till they require dredging with flour, sprinkling with a little salt, and are enough done. There is no difference in roasting or serving up these respective wild water fowl, but what is sufficiently obvious, as arising merely from

their relative sizes. None of them should be over done; and all should be served up with a rich and good gravy under, and shallot or poivrade sauce in a boat. The flappers, it may be proper to mention, are the young wild ducks; which are thus denominated, by poulterers, cooks, &c. to distinguish them from ducklings, or the young of tame ducks. Shallot sauce may be made for roasted fowls, by putting into a saucepan, with a gill of gravy and a table-spoonful of vinegar, six or seven shallots chopped very fine; adding some pepper and salt, stewing them for two or three minutes, and then pouring the sauce into a boat or small tureen.

Roasted Goose, and Apple Sauce.

PUT plenty of finely chopped sage and onion, and some French bread crumbs, seasoned with pepper and salt, into the goose; fasten it tightly at the neck and rump; place some buttered writing paper over the breast; and, laying it down first at a small distance from the fire, approach it nearer by degrees, and keep it well basted all the time of roasting. When the breast begins rising, take off the paper; and, having well dredged and finely browned the goose, take it up before the breast again at all sinks, that it may not appear in the smallest degree flattened when on the table. Serve it up with a good gravy in the dish, and sufficient apple sauce in a tureen, boat, or bason. The following is an excellent method of making apple sauce either for geese or pork—Put quarters of the best boiling apples, cleanly pared and cored, into a saucepan, with a stick or two of cinnamon, a few cloves, some lemon peel, and a little water. Boil them, closely covered, very slowly, till the apples are

quite tender; when, taking out the spices and lemon peel, and adding some fresh butter, with sugar to palate, put it in the sauce tureen, boat, or bason, and send it hot to table.

Green Goose, and Peas or Gooseberry Sauce.

THE chief difference in roasting a green or a full grown goose, for a young goose is never called a gosling in culinary language, consists in leaving out the sage and onion, and putting only a seasoning of pepper and salt in the belly. Green geese are commonly accompanied either by green peas, or gooseberry sauce; the peas being boiled in the usual way, and the gooseberry sauce made in the same manner as for mackarel. Good gravy must always be put in the dish, but never poured over any thing roasted; as it washes off the flour and salt, as well as takes off the agreeable crispness, and makes the flesh eat insipid.

Roasted Ducks, and Ducklings.

THE ducks are roasted precisely in the same manner as geese; and the ducklings, or young ducks, like green geese: both are also generally served up with some respective sauce, &c. The dish for ducklings, and even green geese, is sometimes garnished with water cresses.

Oysters Fried in Batter.

JUST blanch, but by no means suffer to boil up, a dozen or more of the finest and largest oysters, in their own liquor; and, saving the liquor, lay them on a cloth to dry, while making the following batter—Take a couple of table-spoonfuls of sifted flour; and, breaking an egg in a bason, beat up the flour, egg, strained liquor of the oysters, a little milk, and a very small

quantity of pepper and salt, with a large wooden spoon. Into this batter put the oysters, bearded or not; and having, in the mean time, some clarified butter, or fine lard, ready melted, in a perfectly clean frying pan, or stewpan, put in the oysters singly with a fork or the point of a skewer, and fry them nicely brown. They may be served up alone, after being slightly sprinkled with very fine salt, and dished on a napkin; or, with stewed spinach or fried parsley, &c. under them, in the dish. They may be garnished with water cresses, slices of lemon, barberries, or parsley.

Almond Cheesecakes.

POUND a quarter of a pound of the best sweet almonds, and half an ounce of bitter, both blanched; and beat them well up in a bason, with the yolks of three or four eggs, and an ounce of sifted loaf sugar. Then beat up the whites of three eggs, with a knife, on a plate or in a cup, and put this to the almonds, with some grated rind of lemon or Seville orange, and a table-spoonful of any fine fruit jam, a little nutmeg, a quarter of a gill of brandy, and a table-spoonful of orange-flower water. Sheet the pan with puff paste, cut out with a paste cutter; and, filling them about half full with the thus prepared cheesecake, set them in the oven, where they will in a very short time be sufficiently baked. They are excellent eating, with either apricot or green gage jam.

Spitchcocked Eels.

SCOUR well with salt, and wash, but by no means skin, two fine large eels; bone them, flatten them well, and cut them in lengths of between three and four inches. Put butter in a stewpan, with some nicely

chopped onion or shallots, parsley, thyme, sage, and a little salt and pepper; and, when the butter is melted, add a couple of beaten up yolks of eggs, off the fire, with a squeeze of Seville orange or lemon juice, and mix the whole together. In the mean time, have ready some nice bread crumbs; and, dipping in a piece of the eel, roll it in the bread crumbs to make as much as possible adhere. Broil them on a thoroughly clean gridiron, first rubbed over with suet, till they are of a fine brown colour; then lay them on a cloth, to soak up the superfluous moisture; and arrange them round the inside of the dish, with a little parsley in the centre, and small sprigs on the border. Serve up with anchovy sauce, and plain butter, in two different boats or small tureens.

Boiled Chickens or Fowls.

THE manner of boiling chickens, and full grown fowls, has no other difference than the somewhat longer time naturally required for the latter. Both chickens and fowls intended for boiling should be chosen as white as possible; those which have even black legs had better be roasted. They should be nicely picked, singed, and washed, and very neatly trussed and trimmed. After being well soaked in cold water, they should be dried with a cloth, floured, and put into boiling pump or spring water. The scum must be carefully taken off, and the chickens or fowls kept as white as possible. Some cooks boil them in cloths; but, if they are put into a pot by themselves, with great plenty of water, they will be whiter and more delicate without the cloth. A fine fowl may be boiled in half an hour; a chicken, according to it's size, in about twenty minutes.

Chickens are sometimes soaked, and even boiled, in milk and water; but they are sufficiently white and delicate with water only, managed as above directed. Chickens and full-grown fowls are respectively served up with many different sauces; some of which are more peculiar to one than the other, but the rest are alike common to both. For example, boiled chickens and celery or tarragon sauce, &c. boiled fowls and oyster sauce, &c. boiled chickens, or fowls, and liver and lemon sauce, parsley and butter, &c.

Boiled Turkey or Turkey Poult.

THESE are both boiled alike, except with regard to time; and each, in most respects, like chickens or fowls. Turkeys, however, are less frequently boiled than fowls; and turkey poult more seldom than either, or even than chickens. They differ, indeed, with regard to one circumstance, which is that of being almost constantly stuffed with forcemeat; for, though boiled fowls, and even chickens, may be dressed in the same manner, they seldom or never are so. The forcemeat stuffing may be made either in a plain way, or according to the following directions—Beat, in a marble mortar, equal quantities of bread crumbs and finely shred beef suet, with a little lean veal; and, picking out all the skin, add an anchovy and two or three oysters nicely chopped, with a bit of finely shred lemon peel, a few sweet herbs, and a very little beaten mace, nutmeg, long or Cayenne pepper, and salt. Mix all together with an egg and a bit of butter, and stuff the crops or craws of the turkey or turkey poult: then, sewing up the skin, boil them with or without cloths, in the same manner as chickens or fowls. A very large turkey will require to be boiled full an hour and a quarter; but

a hen turkey of a middling size, which is best for boiling, will be generally well done in an hour. Turkey poult, of course, in proportion to their size. The sauces, or accompaniments, may be in general the same as for chickens and fowls; one of the most usual, and universally favourite, is oyster sauce, with cream or béchamel, a bit of mace, and a little soy or fine mushroom ketchup.

Roasted Turkey.

THE directions for roasting a capon, fowl, &c. are in general applicable to a roasted turkey. The preparation, however, is different. Turkeys, and even turkey poult, whether boiled or roasted, should always have the strings or sinews of the thighs drawn out, and the head must be twisted under the wing; they are each trussed alike, both for boiling and roasting. The crop must be filled with a good stuffing, which may be thus made—Beat, in a mortar, some scraped dressed ham, both fat and lean, with veal double the quantity of each, a few shallots, some chopped parsley, a little lemon thyme, some fine or French bread crumbs, pepper and salt to season, and a couple of eggs to bind the whole together. When the stuffing is in, sew up the crops; and, if there be no dislike to the flavour of bacon, particularly when the turkey may not be very young, put sheets or bards of fat bacon over the breast, with a few thin slices of lemon placed between, the whole made fast with a covering of writing paper or caul, tied closely round. It must be kept particularly well basted; and roasted, if a very large turkey, nearly two hours, before the paper, &c. be taken off. It is then to be nicely dredged and browned, before it be taken

up, in the usual way. Where the bacon is not used, a bit of paper over the breast bone, to prevent it's scorching before the other parts are done, may be quite sufficient; but, in general, the bacon will be found a great improvement. Turkies and turkey poults, like capons, fowls, and chickens, are served up with numerous sauces and accompaniments; some of which, being of a nature to occasion alterations of the stuffing, will be found particularly noticed.

Turkey and Truffles.

WHEN a turkey is to be dressed with truffles, draw it two days preceding the time of it's being wanted; stuff the inside full of green unpared truffles; and, tying up the neck and vent, hang the turkey up till wanted for the spit. Then, taking out the truffles, clean them well with a hard brush, in the usual manner: and, thinly paring off the outsides, and trimming into a neatly round form all that will be required for immediate use, pound the parings and trimmings in a marble mortar, and mix them in the forcemeat, to fill the cavity near the breast of the turkey; which, in all other respects, may be made as directed in the preceding article. Thus stuffed, roast it in all respects the same. In the mean time, gently stew the prepared truffles in some good stock, or gravy, keeping it well skimmed; and, when the liquor begins to be nearly reduced, add a sufficient quantity of highly seasoned cullis, with a little Seville orange or lemon juice, a bit of sugar, and a table-spoonful of brandy. In dishing up, dispose the truffle sauce round the turkey. In some cookery books, a turkey and truffles is called "Dressing a turkey to perfection."

Turkey and Chesnuts.

THE turkey must be entirely stuffed with any light forcemeat and whole chesnuts nicely peeled or blanched; in other respects, it is to be dressed exactly like a turkey and truffles. The sauce may be made with fine Spanish chesnuts, thoroughly roasted, blanched, and boiled up between five and ten minutes with a good cullis. The common method of roasting and blanching the chesnuts is by first boiling them in a stewpan of water till half done, then roasting them over the fire in a frying pan; when they readily peel off, and are fit for use.

French Ragout of Chesnuts.

THIS French ragout of chesnuts may be adopted as sauce for a roasted turkey, &c. It is made as follows—Take off the first skin from half a hundred of chesnuts; and, putting them into a frying pan pierced with holes, stir them over the fire till the second skin can be easily and cleanly taken off. Then put them into a stewpan, with a glass of white wine, two table-spoonfuls of cullis, a little broth, and some salt. Let them boil, till reduced to a thick sauce.

Turkey and Sausages.

THE difference in roasting a turkey with sausages, from the common method, consists in stuffing it with sausage meat, and serving it up surrounded with links of fried sausages. When dressed in this way, it is often called an alderman in chains; and was, formerly, the favourite mode of dressing a turkey for city feasts. Perhaps, this silly allusion may have, still more sillily, contributed to diminish it's popularity at civic festivals: there are many worthy

citizens, however, in London, who still like to see on their table a roasted alderman in chains, accompanied by good gravy sauce.

French Method of Dressing a very Old Turkey.

DRAW, truss, and lard, an old turkey; season it well with salt and pepper, mixed with chopped parsley, garlic, and shallots; stew it in a saucepan which it will just fill; and, pouring in a pint of any white wine, with some broth, add onions, a bunch of herbs, salt and pepper, and let it stew gently till enough done. Then, strain off the broth; and, reducing it to a strong jelly, leave it to cool, and spread it over the turkey. If there be sufficient, put it also into the body of the turkey. Serve it in a dish, on a napkin, and garnish with sprigs of green parsley. With these turkeys, they make, in France, side dishes à la braise, &c.

Excellent Uses of Old Fowls.

THE oldest cock or hen makes admirably good broth and jelly for invalids; with some knuckle of veal for the former, or milk and isinglass for the latter. It makes, also, of itself, an excellent jelly broth, and is eminently useful in giving body to all sorts of rich sauces and ragouts.

Fowl à la Blanc Manger.

BOIL thyme, laurel leaf, basil, and coriander seeds, in a pint of new milk, till one half be consumed; then, straining it through a sieve, put in a handful of French bread crumb, set it again over the fire, and let it remain till the bread has imbibed the whole of the milk. On now taking it from the fire, put in a quarter of a pound of hog's flair cut into small bits, a dozen pounded almonds, some grated nutmeg, a little salt, and the yolks of four or five eggs. Put the

whole into the carcase of the fowl, sew it up very close, and stew it between thin slices of bacon; moistened with milk, in which are a few coriander seeds and a little salt. When it is sufficiently done, serve it up with sauce à la reine.

Sauce à la Reine.

PUT a little butter into a stewpan, with some mushrooms, an onion, a carrot, a parsnip, half a clove of garlic, parsley, and chives or shallots. After turning it a few times over the fire, shake in a little flour, moisten it with a quarter of a pint each of broth and white wine, let it boil an hour, be well scummed, and strain it through a sieve. Then, boiling a gill of milk with crumb of French bread nearly the size of an egg, till the milk be all imbibed, squeeze it through a sieve with a spoon, and add it to the sauce, with a seasoning of salt and powdered long or Cayenne pepper.

French Sweetmeat Cakes.

FORM some puff paste into two cakes about the thickness of two crowns each, and of an equal size, for every cake to be made. Put, on one of them, any sweetmeats; leaving, round the edge, about the breadth of a finger vacant, which must be wetted with water: then, covering it with the other cake, unite them well together. After having shaped all the cakes, brush them over with the yolk of an egg, and set them in the oven. When they are done, and taken out, pass a small brush dipped in butter over each, and scatter some sugared carraway seeds of different colours over them; or, instead of carraway seeds, harlequin comfits. Powdered loaf sugar glazed with a salamander, or regular icing, is sometimes put over the top.

Yorkshire Method of Dressing Trout, Dace, Roach, Perch, &c.

WIPE the fish well, as soon as possible after being caught, with a soft and dry linen cloth; then, wrapping a little of the cloth round a finger, clean out the throat and gills in the best way it can be managed, without scaling, gutting, or even using any water about the fish. Lay them on a nicely cleaned gridiron, over a clear fire, flour them, and turn them very frequently. When they are done enough, take off their heads, to which the guts will be found adhering; put a good piece of butter, suited to the size of each fish, and seasoned with salt, into the belly; and serve them up with their own gravy. This is the genuine original method; but they are also, occasionally, dished up with anchovy sauce, &c. in a boat. Some, in broiling roach or dace, &c. as soon as they begin to grow brown, make a slit only skin deep in the back, from head to tail, and again lay them on the gridiron. When the fish are enough done, the skin readily peels off with the scales on; leaving the flesh, which will have become very firm, perfectly clean: they then open the belly, take out the inside, and use anchovy and butter for sauce. This method is practised in many parts of Great Britain, as well as in Yorkshire, by fishermen, and persons who reside near the great rivers where these fish are most plentifully caught.

Genuine Dutch Method of Preparing and Rectifying the celebrated Rotterdam and what is called best Hollands Gins.

THE best Dutch distillers compose their grist, in the proportion of three bushels of malt meal to ten of rye meal; first mash-

ing the latter with the smallest quantity of water possible for properly mixing it, and then making it a sort of dilute batter by the addition of sufficient boiling water. It is next put into casks, or gyle tuns, with a very little yeast compared with what is used in England; and, the third day, the former, or malt meal, having in the mean while been made into a sort of lob, prepared also by first mixing with cold and afterward adding just boiling water enough to make it like a very thick batter, they put it to the fermenting wash with as much yeast as in setting the backs. To every ten gallons of spirit of the second extraction distilled off, about the strength of proof spirit, they add, for it's rectification, an ounce of oil of juniper, and a pound and a half of juniper berries; distilling, with a slow fire, till the faints begin to rise, which produces the superior Rotterdam gin. An ordinary sort called simply Hollands gin, is made without juniper oil, and with few berries, their place being supplied with Strasburgh turpentine and sweet fennel seeds. Strasburgh turpentine, which is of a yellowish brown colour, has a very fragrant and pleasant odour. The Dutch have some better reason, than that of cheapness, for being so sparing of juniper berries, as they are never dear in Holland. Formerly, when this gin first acquired it's very high reputation, it was made with French brandy instead of the malt and rye spirit of which it is now composed. If English distillers were to take proper care in distilling and rectifying their malt spirits, and kept it to acquire the advantage of age, it would be little if at all inferior to the best which is now ever made in Holland. They are, however, prevented from making their wash so dilute, and consequently so clean, as the

Dutch, by the restrictive operation of our Excise laws.

Essential Oil of Anniseed.

THE finest anise seeds, called generally anniseed in England, come from the Island of Malta; which, strange as this may seem, considering it's smallness, not being more than about twenty-one miles in extent, actually supplies with this useful article great part of Europe. It is, however, considerably cultivated in France. The virtues of this seed in medicine are well known, and the essential oil possesses them in much perfection. It has, in a very potent degree, both the smell and taste of the anise seeds. The odour is both diffusive and durable, and is one of the mildest of the distilled oils: fifteen, or even twenty drops, may be with safety taken; but, in general, eight or ten are considered as full enough. Milk drawn from the breast, after this oil has been taken, is found impregnated with the scent; to which circumstance may, possibly, be in part owing the reputation of it's pectoral virtues. The seeds themselves, however, are considered, by some medical men, as more effectual than the essential oil, in colics and flatulencies. It is a remarkable circumstance, that oil of anniseed congeals into a butyraceous substance when there is no sensible degree of cold in the atmosphere: on account of which property, instead of there being any particular solicitude with regard to keeping the water in the refrigeratory cold, it should rather be suffered to grow somewhat hot; particularly, toward the conclusion of the process: as there is some danger that, by the oil's congealing, it might so far stop up the worm as to endanger blowing off the head of the still; or,

at least, a quantity of oil would be retained in the worm. For distilling this essential oil, the best seeds should be selected, grossly pounded, and macerated two or three days in a small quantity of water; sufficiently more being added, on putting it into the still, to prevent empyreuma, or taint of burning. It must be distilled with little more heat than simple waters, from an alembic with a large refrigeratory; and the water which comes over, in distillation, with the essential oil, is to be kept for use. It is well, after finishing, to run through a little spirit, by way of at once freeing the worm from all the oil.

Oils of Carraway and Fennel Seeds, &c.

THESE respective oils, and other essential oils of similar seeds, are all prepared and distilled in the same manner as oil of anniseed; and the waters which respectively come over are in like manner to be preserved for use. Both oil of carraway and oil of fennel seeds are medicinally useful. Oil of carraway is so very hot and pungent, that a single drop is sometimes a dose; five or six drops are a very large one. It is frequently used as a carminative; and, by some, supposed efficacious in promoting urine, to which it imparts a slight degree of it's odour.

Oil or Essence of Juniper.

THE oil or essence of juniper, for it is often called by each name, is extracted from the fruit or berries of the juniper; and has a strong flavour, not unlike that of the berries. It is very warm and pungent; and, in doses of a drop or two, may prove a serviceable carminative and stomachic: in doses of six, eight, or more drops, it proves stimulating, detergent, di-

uretic, and emmenagogue. There seems, in juniper berries, some affinity of nature with the turpentine; for the distilled oils of each of them communicate to the urine a violet odour. The oil, which resides partly in vesicles spread through the substance of the berries, and partly in minute cells contained in the seeds, becomes visible, in form of very small transparent drops, when the berry is dry and the oil hardened into a resinous substance, immediately as the seeds are broken: previously, therefore, to the distillation, the berries should be thoroughly bruised, so as to break the seeds, and lay these oily receptacles entirely open. After maceration in water, the distillation is to be managed like that of the preceding articles.

Oil of Lavender.

THE essence, or volatile essential oil of lavender flowers, commonly called oil of lavender, is a medicine of much utility, both externally and internally, in paralytic and lethargic diseases, rheumatism, and debilities of the nervous system, taken in doses of from one or two to five or six drops. It is, when in perfection, very limpid, of a pleasant yellowish colour, and extremely fragrant; possessing, in a considerable degree, the peculiar smell generally so admired in lavender flowers. At the period when they are ready to fall off, they afford the largest quantity of oil, and considerably the best in quality. The flowers may be separated from the rest of the plant, as the leaves yield little or no oil, by gently beating it when thoroughly dry: after which, they should be immediately distilled with a gentle uniform heat; too much, would both affect the colour of the oil, and produce a disagreeable change in it's odour.

Essence of Lemons.

THE volatile essential oil or essence of lemon peel, commonly called essence of lemons, has a prodigiously fine odour, equally agreeable with that of the freshest peel. It is almost colourless, perfectly limpid, and one of the lightest and most volatile of all our essential oils. Though more generally used as a perfume, on account of it's fine and powerful fragrance, it is sometimes prescribed as a cordial for weakness of the stomach, in doses of two or three drops; and it is introduced in some officinal preparations: in particular, the soap pills, which it enables to sit easy on the stomach; and the spiritus volatilis aromaticus, or volatile aromatic spirit, to which it contributes both fragrance and congenial virtue. This oil or essence may be prepared by macerating the rasped rind in a very little water, closely covered up, and immediately distilling it with a very gentle heat.

Essence of Peppermint.

THIS essential oil, like that of most herbs and flowers, may be treated in a way similar to what is directed for lavender, only that, in this case, the whole plant, flowers as well as leaves, and even stalks, contain oleaginous matter. The water which comes over with the oil, in distillation, is of course to be preserved; and, by attending to the directions given for distilling essential oils in general, there will be found no difficulty in managing all the requisite process, after a very little experience. It is most extensively useful in medicine, both on account of it's power and it's pleasantness. Vast quantities of this essence are used for making the famous peppermint lo-

zenges, &c. as well as the cordial and simple peppermint waters. The latter, however, like those of most other plants, &c. are far better run through the still; having, always, a certain degree of watery rawness, and seeming deficiency of union, when made only with essential oils or essences. This plant, the piperita of botanists, is much cultivated in the neighbourhood of Mitcham, Surry, in the open fields; and, at Mitcham, also, such prodigious quantities of it are also distilled, as entirely to impregnate the air of the place while the stills are at work. It flowers about the beginning of July, and continues some time in bloom; this is the proper period for it's distillation, although it may be used even after being dried. Several considerable fortunes have been acquired, in that neighbourhood, by the growth of peppermint alone.

Dr. Hunter's Account of the Advantages to be derived from the Culture of Gooseberries.

THE best gooseberries now under cultivation, according to Dr. Hunter, from whom we transcribe this article, for the farther extension of his most liberal views, had their origin in the county Lancaster; and, to promote their spirit, meetings are appointed in different places, at which premiums are adjudged for flowers and fruits. These meetings are encouraged by master tradesmen and gentlemen of the county, as tending to promote a spirit that may occasionally be diverted into a more important channel. The competitors for prizes are generally mechanics; who, after the toilsome labours of the day, retire to their cottages and small gardens, from which they derive both pleasure and profit. A single gooseberry tree, the Manchester

rough red, in the year 1792, produced twenty-one quarts of fruit in the green state, and which sold for three pence a quart. The whole quantity weighed twenty-eight pounds avoirdupois. The space occupied by this tree was three yards: allowing an equal space for walking ground, and supposing an acre of eight yards to the rod planted with the same kind of trees, producing the same quantity of fruit, and sold at the same price, the annual produce would amount to four hundred and twenty-six pounds sixteen shillings! Great care is taken in pruning the trees. In general, gooseberry bushes bear their fruit on the second year's wood. Care should be taken, in summer, to keep the middle of the bush clear, to admit of a free circulation of air, leaving the finest and strongest shoots from six to ten inches distant from each other. This will help to ripen and harden the wood. It is a practice with some, to shorten the shoots in the autumn or winter quarter: this should always be near to a wood bud, which may be known by it's being single, whereas fruit buds are in clusters. The shoots may be shortened to eight or ten inches, according to their strength. Observe, that those branches which were cut the first year, will on the second throw out spurs which produce the fruit. Gooseberries are much infested by a small green caterpillar, which frequently devours both leaves and fruit. They take their first station on the edges and under sides of the leaves, and their earliest appearance should be carefully watched. Lime water, mixed with urine, is said to destroy them. Tobacco water is also recommended, if used at an early stage. Shaking the tree suddenly and briskly, will dislodge the caterpillars when full grown;

but, unfortunately, they will have produced much mischief before that time. As gooseberries love a rich soil, they should be dunged every year; or, at least, have a good coat of dung once in two years. They should stand clear of trees, if the fruit is expected to be high flavoured; and, in spring or summer, all suckers should be removed, leaving the stems clear and unencumbered. The great utility of gooseberries renders this a very important article.

Mr. Forsyth's Method of Preserving Walnuts.

THE walnuts intended for keeping, should be suffered to fall of themselves from the trees, and be afterward laid in a dry, open, and airy place, till they become thoroughly dried. Then pack them in jars, boxes, or casks; in alternate layers of fine clear sand, which has previously been well dried in the sun, in an oven, or before the fire, and of the walnuts. Set them in a dry place, but not where it is too hot, and they will keep good till the latter end of April. Before they are sent to the table, wipe the sand clean off; and, if they have become shrivelled, steep them in milk and water for six or eight hours before they are used; this will make them plump and fine, as well as cause them easily to peel.

Easy and Effectual Method of Securing Apple Trees, &c. from Cattle.

MANY persons have been discouraged from planting apples and other orchard trees, on account of the difficulty and expence of securing them, when planted, from the depredations of cattle. Two respectable gentlemen, both of Pendleton, near Manchester, Mr. Part and Mr. Strettell, have planted very great numbers of fruit

trees on their estates; and are ready to assure any respectable enquirer, that they have preserved their fruit trees from cattle, without the expence of stakes, rails, or thorns, by using only the following method—Take lime which has long laid at the bottom of a tan-pit; and mix it, in a tub, with fresh human excrement, so as to make it of such a consistence that it may be spread on the stem and branches of trees by a small whitewasher's brush: or it may be daubed on shreds of bass mats, or Russia matting, pieces of old rope, &c. to be tied round the stem, and branches, from the bottom to the top. This must be renewed twice in a year, or three times at the most, and is no expence or trouble. Cattle will not come near, or injure, the smallest or tenderest plant which is daubed with this mixture. Something like this practice was recommended more than a century ago, by the celebrated Mr. Hugh Platt, and Mr. Evelyn. Sir Hugh, in his Garden of Eden, gives the following—"Mix green cow dung and urine together; wash the trees with a brush, so high as you think meet, once in two or three months, and it will keep the trees from barking with beasts, rabbits, &c. and the same doth also destroy the canker." Mr. Evelyn says—"Deer, rabbits, and hares, by barking the trees in hard winters, spoil many tender plantations: next to the utter destroying them, there is nothing better than to anoint that part which is within their reach, with *stercus humanum*, tempered with a little water or urine, and lightly brushed on: this being renewed after every great rain. A cleaner than this, however, and yet what rabbits and even cattle most abhor, is to water or sprinkle them with tanners liquor, viz. that which the tanners use for dressing their hides."

Arthur Young, Esq. on the Advantage of using Asses for Drawing.

THE Earl of Egremont, we are informed by the celebrated Arthur Young, Esq. early in the year 1800, established a team of six jack-asses for drawing, and found them extremely useful. Six of them conveyed a chaldron and a quarter of coals, twice a day, in a waggon, from the canal to his lordship's house at Petworth, which shews a degree of strength not expected in them. They are gentle, docile, and perfectly handy. In the winter months, they had no oats, nor any other hay than the bands of the trusses consumed by horses, but lived on furze and holly. They are hardy, and kept for a trifle. This experiment deserves much attention; for there is reason to suspect, that asses will be found by far the cheapest team which can be used.

Genuine Account of the Famous Lacteous Wine, called by the Tartars Koumiss.

“IN an age like the present,” observes Dr. Grieve, who is the only person, perhaps, among all who have written on the subject, by whom it has been thoroughly and scientifically investigated, “when few things in nature seem to have eluded the researches of philosophy; when the communications of learning are as well established as those of commerce; it may appear somewhat surprising, that one of the most important productions of milk should still remain in a great measure unknown to the most enlightened parts of Europe. The production I mean, is the vinous liquor which is procured by fermentation from mares milk; and it was scarcely to be expected that, after it had escaped the observation of men the most skilled in che-

mistry, it should be taught us by a horde of Tartars, whose rank in society is not above that of barbarians.” Dr. Grieve, after a masterly examination of what has been said on the subject by other writers, both chemists and travellers, thus gives us the important results of his own observation and knowledge, in the manner of making it, and his experience of it's success during his private practice as a physician in Russia, where it's principle was before no better understood than in the rest of Europe. “The following method of making koumiss, is that which I adopted in my own practice with success. It is common among the Baschkir Tartars, who inhabit that part of the government of Orenbourg which lies between the rivers Kama and Volga. It was communicated to me by a Russian nobleman, in whose case I was consulted, and who was the first who made use of it by my advice. He went into that country on purpose to drink it; and, as he resided for some time there, he could not be mistaken with respect to the process—Take of fresh mares milk, of one day, any quantity, add to it a sixth part of water, and pour the mixture into a wooden vessel. Use, then, as a ferment, an eighth part of the sourest cow's milk that can be got; but, at any future preparation, a small portion of old koumiss will better answer the purpose of souring. Cover the vessel with a thick cloth, and set it in a place of moderate warmth. Leave it at rest twenty-four hours; at the end of which time, the milk will have become sour, and a thick substance will be gathered on the top. Then, with a stick, made at the lower end in the manner of a churn staff, beat it till the thick substance above mentioned be blended intimately with

the subjacent fluid. In this situation, again leave it at rest for twenty-four hours more: after which, pour it into a higher and narrower vessel, resembling a churn, where the agitation must be repeated as before till the liquor appear to be perfectly homogeneous; and, in this state, it is called koumiss, of which the taste ought to be a pleasant mixture of sweet and sour. Agitation must be employed, every time, before it be used. To this detail of the process the Russian nobleman subjoined that, in order to obtain milk in sufficient quantities, the Tartars have a custom of separating the foal from the mare during the day, and allowing it to suck during the night: and, when the milk is to be taken from the mare, which is generally about five times a day, they always produce the foal; on the supposition, that she yields her milk more copiously when it is present." To the above method of making koumiss, translated from the original Russian manuscript, Dr. Grieve adds the following other particulars, which he obtained from some of the Tartars themselves—"According to the account of a Tartar who lived to the south-east of Orenbourg, though the proportion of milk and souring ought to be the same as above, to prevent changing the vessel, the milk may be put at once into a pretty high and narrow vessel: and, in order to accelerate the fermentation, some warm milk may be added to it; with, if necessary, more souring. From a Tartar whom I met with at the fair of Macarieff upon the Volga, and from whom I purchased one of the leather bags which are used by the Kalmucks for the preparation and carriage of the koumiss, I learned that the process may be much shortened, by heating the milk before the souring be

added to it; and, as soon as the parts begin to separate, and a thick substance to rise to the top, by agitating it every hour or oftener. In this way, he made some, in my presence, within the space of twelve hours. I learned, also, that it was common, among some Tartars, to prepare it in one day during summer, and that with only two or three agitations; but that, in winter, when from deficiency in mares milk, they are obliged to add a great proportion of that of cows, more agitation, and a longer time are necessary: and, though it is commonly used within a few days after the preparation; yet, when well secured in close vessels, and kept in a cold place, it may be preserved for three months, or even longer, without any injury to it's qualities. He said, farther, that the acid fermentation might be produced by sour milk, as above; by a sour paste of rye flour; by the rennet of a lamb's stomach; or, what is more common, by a portion of old koumiss: and that, in some places, they saved much time, by adding the new milk to a quantity of that already fermented; on being mixed with which, it very soon undergoes the vinous change. It was according to the first process, however, that the whole of the koumiss which I have employed in medicine was prepared. From all these accounts, it appears that three things are essential to the vinous fermentation of milk: these are heat, souring, and agitation. Heat is necessary to every species of fermentation; and souring is, perhaps, not less so, though not in so sensible a degree as in the present case: but the chief art in fermenting milk, consists in agitation. This last circumstance has wholly escaped the attention of chemists, notwithstanding it appears to be consonant to the operations

of nature in other species of fermentation. In fermenting vegetable juices and infusions, nature has no need of the assistance of art; the intestine motion which accompanies the fermentation is sufficient to produce the degree of agitation which seems necessary to keep the parts of the fluid in mutual contact, or to fit them for mutual action. Milk, on the contrary, is no sooner soured than a separation of it's parts takes place; the cream rises to the top, while the cheese either falls to the bottom or is suspended in the whey. When these parts are brought, however, into close contact with one another, by agitation, and this repeated at proper intervals, a vinous liquor is produced, of the medical virtues of which I shall next treat."

Medical Virtues of Koumiss.

THE learned and ingenious Dr. Grieve thus proceeds to describe the medicinal virtues of this celebrated lacteous wine—"From the time I had heard of koumiss, I had conceived an opinion of it's importance in the cure of certain diseases. I judged, that a preparation of milk which could not be curdled by the juices of the stomach, while at the same time it possessed all it's nutritive qualities, with the superaddition of a fermented spirit, might be of essential service in all those disorders where the body is defective either in nourishment or strength. The case of the nobleman who communicated to me the first process, gave me an opportunity of trying how far my conjectures were well founded. He was in that state which seemed to me strongly to indicate the use of such a medicine as koumiss: I, accordingly, advised him to it. At twenty-six years of age, he laboured under a compli-

cation of chronic complaints. A confirmed lues venerea, injudiciously treated, with three successive salivations by mercury, added to bad management of himself under these, had given rise to his disease. His body was much emaciated, his face was of a livid yellow colour; his eyes were sunk, and round his eye-lids there was a dark shade; he felt a severe pain in his breast, and that was accompanied with a considerable cough and mucous expectoration; his appetite and digestion were greatly impaired; he had frequent tremblings and faintings; and he began to feel the symptoms of hectic fever. In a word, his whole appearance was consumptive; and he was so weak, that he required assistance to get into the carriage in which he was to be conveyed into Tartary. After drinking koumiss six weeks only, he returned perfectly free from all the above symptoms; and was become so plump and fresh coloured that, at first sight, it was with difficulty his friends could recognize him. As he did not come immediately to Nischne-Novogorod, where I then was, he wrote me a letter; the substance of which, as far as it related to this subject, I shall give here. After telling me the sudden and remarkable change the koumiss had produced during the first few days—that his nervous and dyspeptic symptoms left him; that he felt as if his vessels had been distended with a fresh cooling liquor; that he became chearful; that it served him both for food and drink; that, though he used it to the quantity of a gallon and a half, and sometimes even more, in the twenty-four hours, yet he always drank it with pleasure, and without intoxication; that his body, during it's use, was regularly open; but that his urine much increased, and it's

discharge every hour excited. He concluded with saying, that he was disposed to consider koumiss as a universal medicine, which would cure every disease, if I did not chuse to except fever; for he was persuaded that the most skilful physician, with all the drugs of the shop, could not have restored him to the health he then enjoyed." The next case in which it was employed by Dr. Grieve, though not so desperate as the former, gave sufficient proofs of it's nutritive and strengthening qualities—"A lady, who had been witness to it's uncommon efficacy in the nobleman's case above mentioned, was encouraged to try it in her own. It was not convenient for her to go herself into Tartary; and, therefore, she had it sent to her, well secured in casks, during the autumn. She had been long subject to a train of nervous disorders. By these, she was much extenuated, and reduced to a state of extreme weakness and irritability. She used it for about a month; at the end of which time, the functions of her nervous system were restored: and, with health and vigour, she acquired a plumpness and fresh complexion. The following year, I resolved to try it at Nischne-Novogorod, under my own eye. As mares milk could not be obtained in sufficient quantity in the town, it was made at the seat of a nobleman, not far distant, from which it was occasionally brought. The season was far advanced, however, before a case presented in which it's efficacy might be tried. At last, about the middle of August 1782, I was consulted by the General Governor's nephew. He had all the symptoms of incipient phthisis; pain of breast, dry cough, occasional hæmoptisis, and great emaciation: he was not, however, become hectic. His two elder brothers

had died of true pulmonary consumptions. He had taken much medicine, in a different part of the country, and had observed a very strict antiphlogistic regimen; but, though milk had constituted the greatest part of his diet, there were no signs of recovery. He drank koumiss for about two months only, and that in rather an unfavourable season: but the consequence was, that all the above symptoms disappeared, and his flesh and strength returned; nor was there any reason to apprehend a relapse at the time I left that country. About the same time, I advised it's use to another young nobleman; who had laboured under an abscess in the left side, about the region of the twelfth rib. As he had then resided in a remote part of the country, no attention had been paid to it; on the contrary, by improper applications, the sides of the ulcer were become hard. He had lost his flesh and strength, he had occasional faintings, and there were all the appearances of incipient hectic. By the use of koumiss for about six weeks, proper chirurgical dressings being at the same time applied, his health was perfectly re-established." Dr. Grieve employed it with equal success in some other cases of less importance; and all who drank it agreed in saying that, during it's use, they had little appetite for food; that they drank it, in very large quantities, not only without disgust, but with pleasure; that it rendered their veins turgid, without producing langour; that, on the contrary, they soon acquired from it an uncommon degree of sprightliness and vivacity; and that, even in cases of some excess, it was not followed by indigestion, head-ache, or any of the symptoms which usually attend the abuse of other fermented liquors. To this may be added,

that the Baschkir Tartars, who toward the end of winter are much emaciated, no sooner return in summer to the use of koumiss, than they become strong, fat, and of a fresh complexion. "From all these circumstances," justly reasons the learned doctor, "I think myself entitled to infer, that this wine of mares milk may be applied to many of the purposes of medicine. From the mild acid which it contains, may it not be considered as a cooling antiseptic? From it's vinous spirit, may it not become a useful stimulant, cordial, and tonic? and, from it's oily and mucilaginous parts, may it not prove a valuable article of nourishment? If chronic diseases, as is generally allowed, depend on a debility of the solids; and, if they are difficult of cure because the organs which ought to supply the body with nourishment and strength do not only themselves partake of the general weakness, but are too often, by the indigestible nature of the food with which they are overcharged, still more debilitated; may not a substance of easy digestion, which at once strengthens the stomach and nourishes the body, become a powerful remedy in all such cases? and, if acute diseases, especially of the febrile kind, are frequently attended with symptoms of weakness and putridity; may it not be found, from it's antiseptic and tonic powers, to be a useful corrector of the one, and a restorative for the other? May not the sudden change it produced in the first case, that of the Russian nobleman, with regard to the state of his feelings, and especially of his sleep, point it out as of use in all cases of excessive irritability? May not the effect it had in restoring his stomach to it's functions, recommend it in dyspepsia? and may not the vigour and plumpness which

ensued from it's use, indicate it in cases even of confirmed atrophy? Have we not reason to believe, that it may be used to advantage in the cure of nervous disorders in general, from the manner in which it operated in the second case, that of the Russian lady? And, in the incipient, perhaps even in the advanced, stages of phthisis, from the rapid and effectual change it occasioned in the pulmonary symptoms of the third, that of the General Governor's nephew? And may not it's efficacy in the fourth case, that of the other young nobleman, afflicted with an abscess, encourage us to employ it in all cases of suppuration or ulcer, in which the body is threatened with hectic fever? Whether all these questions can be answered in the affirmative, must be determined by future experience; and, if they should, perhaps the scarcity of mares milk in this country would greatly circumscribe it's utility. Hence, enquiries will naturally be made, whether other species of milk admit of a similar vinous fermentation; and, what proportion of spirit they contain. As these have never been the object, however, of my attention, I will here give the substance of what I have been able to learn from others, respecting that which is the most common, the milk of cows."

Account of the Preparation of Airen, or Fermented Cows Milk.

WE are told by Dr. Pallas, that cows milk is also susceptible of the vinous fermentation; and, that the Tartars prepare a wine from it in winter, when mares milk fails them. The wine prepared from cows milk, they call airen; but they always prefer koumiss, when it can be got, as it is more agreeable, and contains a greater quantity of spirit. Koumiss, on distillation, yields

of a weak spirit, called arika, one third; but airen yields only two ninths of it's whole quantity. This account is confirmed by Osereiskowsky, who lately published, in Russia, a dissertation on the ardent spirit to be obtained from cows milk. It appears, from his experiments, that cows milk may be fermented with, or even without, souring, provided sufficient time and agitation be employed—that no spirit could be produced from any one of it's constituent parts, taken separately; nor from any two of them, unless in proportion as they might happen to be mixed with some part of the third—that the milk, with all it's parts in their natural proportion, is the most productive of it—that the closer it is kept, or what is the same thing, the more difficulty with which the fixed air is allowed to escape during the fermentation, care being taken, however, not to endanger the bursting of the vessel, the more spirit is obtained—that it has a sourer smell before than after agitation—and, that the quantity of spirit is increased by allowing the fermented liquor to repose for some time before distillation. From six pints of milk, fermented in a close vessel, and thus set to repose, Osereiskowsky obtained three ounces of ardent spirit; of which, one was consumed in burning: but that, from the same quantity of the same milk, fermented in an open vessel, he could scarcely obtain one ounce. These particulars of the fermentation of milk, are considered, by Dr. Grieve, as an interesting addition to the facts concerning fermentation in general; a subject, as he properly remarks, both very obscure and imperfectly understood. It may not be improper to add the description which Dr. Grieve gives of the koumiss bag which he purchased—“ This

bag was made of a horse's hide, undressed; and, by having been smoked, had acquired a great degree of hardness. It's shape was conical, like that of a sugar-loaf; but, at the same time, some what triangular, from being composed of three different pieces set in a circular base, or bottom, of the same hide. The sutures, or seams, which were made with tendons, were secured by a covering on the outside, with a doubling of the same skin, very closely secured. It had a dirty appearance, and a very disagreeable smell. On being asked the reason of this, he said—“ The remains of the old koumiss were left, in order to supply a ferment to the new milk.” In the whole of these interesting accounts, it has been the liberal design of this learned physician, to point out to other gentlemen of the profession what appears to him, and it must so appear to every reflecting mind, “ a powerful means, which may be employed, by them, on many occasions, in the cure of diseases.”

Method of raising Potatoes in Winter.

FILL a tub about sixteen inches deep with a compost of earth, sand, and wood ashes; and, having planted this artificial soil with some sets of the early round potatoe, place it in a stable, opposite an open window, taking care now and then to water the earth. These sets will in all seasons sprout, and give a tolerable increase of potatoes. From sets planted in November, Mr. Agar, of York, took up, the following February, a considerable number of young potatoes, clean skinned and well flavoured.

Secret for preventing the Turnipy Taste of Butter.

WHEN the milk is brought into the dairy,

to every two gallons add a quart of boiling water; then put up the milk, thus well mixed, into thoroughly clean and fresh scalded bowls or pans, to stand for cream. By keeping strictly to this method, sweet and well tasted butter may be made during winter from the milk of cows fed on turnips.

Advantage of Oil Compost, exemplified in the Culture of Onions.

THE following experiment was made and published by Richard Townley, Esq. of Belfield, a gentleman well known in the agricultural world. "In the spring of the year 1772," says this gentleman, "a piece of ground was prepared in my garden for onions; and, after the seed was sown and raked in, I had the usual quantity of oil compost scattered over it. The ground measured forty-eight square yards, including four small paths left for the convenience of weeding the crop. Great quantities were pulled up, during the growth of the crops, for the use of the family; great quantities given to my labourers and poor neighbours; and even some thrown into my hog yard, in order to thin the crop properly as it proceeded toward maturity. On the 10th of September, the crop was judged to be sufficiently grown, and ripe enough for keeping during the winter. The onions were then taken up; and, after laying a few days to harden and dry in the sun, they were brought in and weighed, when the produce was found to be three hundred and four pounds of a very large size. This produce is six pounds and a half to a square yard, or three thousand six hundred and fifty-three pounds to a statute acre; which, at one penny a pound, the lowest price in our neighbourhood, amounts to a hundred and

twenty-seven pounds, fourteen shillings, and five pence. I must attribute this extraordinary produce to the oil compost alone, as the ground on which the onions were sown had been exhausted by a constant succession of different crops for forty years past, and was beside of but a middling quality."

Dr. Maggraf's Curious Chemical Process for obtaining Sugar from Beet Roots, &c.

THE plants which Dr. Maggraf chemically examined, for the purpose of extracting sugar from their roots, and which yielded a considerable quantity, are such, he remarks, as are very common in most countries, and require neither a fine soil nor assiduous culture, viz. White beets, skirrets, and red beets. "The roots of these three plants," says the doctor, "yielded a large quantity of pure sugar. You may know the roots of the plants which contain sugar by these characteristics—When you have cut the roots in pieces, and wiped them very clean, they have a very agreeable taste; and, if you examine the pieces by a microscope, you will perceive whitish crystalline particles, which are a true sugar. As sugar is a salt which dissolves even in brandy, I imagined that the sugar might be separated from the parts of plants by means of the best and strongest brandy I could get. Previously to determine the quantity of sugar dissolvable this way, I put into a glass an ounce of the finest and best sugar, well pulverized, together with four ounces of the strongest brandy. The whole being well digested, I boiled them together, and the sugar was soon perfectly dissolved. While this solution was yet warm, I strained it, through a linen cloth, into another glass. I corked

it close; and, after it had stood eight days, I had the pleasure of seeing the sugar form itself anew into very fine crystals. To succeed in this experiment, the sugar and glass must be quite dry, and the brandy well rectified. Having by this experiment prepared the way, I took the roots of white beets; and, after cutting them into small slices, I laid them by the fire to dry, taking care not to burn them. I then reduced them to a coarse powder, and laid it to dry a second time, because it is very apt to contract moisture. While this coarse powder was yet warm, I put eight ounces of it into a glass vessel; and poured on it sixteen ounces of brandy, so strong that it fired gunpowder. The vessel was above half full; and, having corked it close, I set it in a sand heat till the brandy began to boil: stirring it from time to time, that the powder might not settle at the bottom. As soon as the brandy began to boil, I took the vessel off the fire, and poured the mixture as quickly as possible into a clean bag, which I pressed well to squeeze out all the liquor. I then passed this liquor through a linen cloth, while it was yet warm, put it into a glass vessel well corked, and set it in a warm place. The liquor was at first turbid; but, after some weeks, a crystalline sediment appeared, which had all the characters of an impure sugar, and was full of very hard crystals. To purify them yet more, I dissolved them a second time in brandy, and proceeded in the same manner as I had done with the real sugar. By this method, which was the first that I tried, I obtained from the three roots above mentioned the following quantities of sugar—From half a pound of white beets, half an ounce of pure sugar; from half a pound of skirrets, an ounce and

a half; and, from half a pound of red beets, an ounce. It is evident, from these experiments, that lime water is not at all necessary to dry and thicken the sugar, as some pretend, since the sugar crystallizes without it. Being thus assured that there was real sugar in plants, I endeavoured to find out a less expensive manner of extracting it: and the best way seemed to me, first to press out the juice of the plants; then to purify this juice, and to prepare it for crystallizing by evaporation; and, lastly, to purify the crystals that proceeded from it. I cut, while fresh, the roots of a certain quantity of skirrets, into pieces, and pounded them as small as possible in an iron mortar. I then put them into a linen bag, and pressed out the juice in a press prepared for the purpose. After this, I poured water upon the roots remaining in the bag, and pressed them a second time. I then put the liquor all together into a very clean vessel, and let it stand to settle, in a cool place, for forty-eight hours; in which time it became clear, and a mealy substance settled to the bottom. I then poured off the liquor gently, and passed it through a linen cloth into another vessel. The first clarification being thus made, I put some whites of eggs to the juice, and boiled it in a brass pan; scumming it continually, till no farther impurities appeared on the surface. I then passed it through a linen cloth, and the liquor was as transparent as the clearest wine. I boiled it again, in a less pan, till it was considerably decreased, and so, again and again, in yet less vessels, till there remained only a pretty thick syrup, which I put into a very clean glass vessel, and set it in a warm place. I let it stand above six months, and then found the sugar sticking to the sides of the glass in the

form of little crystals. To purify these crystals, I put the vessel into warm water; and, when the heat had penetrated the glass, so as to render the mixture fluid, I poured both the liquor and crystals into an earthen vessel, broad at top and narrow at bottom, and the bottom perforated with several holes. This vessel I put into another; and, covering both up, set them in a temperate place. By these means, the syrup gradually dropped into the lower vessel, and the crystals were left in the upper. This crude sugar I then put into blotting paper folded different ways, and pressed it lightly in a press. This dried it, and rendered it more pure, the paper imbibing a good deal of the tenacious viscid syrup which yet stuck to the sugar. The sugar, thus cleaned from the greater part of it's impurities, I dissolved again in water, passed it through a clean linen cloth, and boiled it to the consistence of a thick syrup; then, putting to it a little lime water, boiled it gently till it became ropy. I now took it off the fire, and stirred it about till it cooled and thickened a little; after which, I poured it into a well burned earthen vessel in the form of a cone, closed at the small end with a wooden stopper; which vessel I put into others that were deeper, and set them in a temperate place. In a few days, the sugar became tolerably hard, and full of crystals; and, when it had stood eight days, I took out the stopper, and set the vessel in a warm place, that the syrup might run off. This syrup is fit for the same uses as common treacle; and the sugar, after drying, and purifying by means of the blotting paper, as before, is equal to the best brown sugar of St. Thomas, commonly called muscovado. By a similar process, sugar may be extracted from red and white beets.

The sugar of skirrets is of a better quality than that of red beets, but the sugar of white beets is best of all. I endeavoured to extract sugar from the stems and leaves of these plants, but could obtain from them only a sort of tartar. It is very remarkable, that the roots of these plants should contain sugar, and that the stem and leaves should be entirely destitute of it. These experiments may be useful to country people in low circumstances; who, instead of buying sugar, which is very dear, may obtain it from the plants at their own door. They need not go through all the steps of the foregoing process. It may suffice, to express the juice, to strain and purify it a little, and then to boil it down to the consistence of a syrup." The doctor observes, that it will in this state certainly be more pure than the gross treacle of the shops. "Beside," he adds, "we learn, from these experiments, that those countries which produce the sugar cane, are not the only ones which nature has furnished with sugar. I made trials on several other vegetables, beside those I have mentioned. I could obtain no sugar from carrots; the juice they yielded was extremely sweet, but it resembled honey rather than sugar. Parsnips yielded a little sugar. Two species of dogs grass yielded a very sweet juice, but not sugar. The juice of the birch tree yielded a sort of manna."

Dr. Hunter's Experimental Hints for the Distillation of Proof Spirit from Carrots, &c.

By the foregoing experiments of Dr. Marggraf, Dr. Hunter considers it as abundantly evident, that many common roots of this country contain a large share of saccharine juice; they are, consequently, capable of being converted into wine,

spirit, and vinegar. "To determine this point, I took," says Dr. Hunter, "twenty-four bushels of carrots, in October 1773. After they had been washed, topped, and tailed, I put them into a large brewing copper with four gallons of water; and, covering them up with cloths, to hasten the maceration, I ordered a fire to be kindled beneath, which in a short time reduced the whole into a tender pulp. They were then put into a common screw press, and the juice was taken from them; which, together with liquor left in the copper, was run through a flannel bag. The juice was then returned into the copper; and, as it was my first design to make it into ale, I put to it a proportionable quantity of hops. The liquor was then boiled about an hour, when it acquired both the taste and colour of wort. It was next put into a cooler; and afterward into a working vessel, where the yeast was added to it. It worked kindly; and, in all respects, was treated as ale. I allowed it to remain in the cask about four months; when I broached it, but found it of a thick and muddy appearance. I attempted to fine it, but in vain. The taste was by no means displeasing, as it much resembled malt liquor. My first intention being frustrated, I threw it into the still, being about forty gallons in measure; and, by two distillations, obtained four gallons of a clean proof spirit. It had, however, contracted a flavour from the hop, which should be left out when the intention is to reduce the liquor into spirit. From a gross calculation, I am induced to think that a good acre of carrots, manufactured in this manner, will leave a profit of forty pounds, after deducting the landlord's rent, cultivation, distillation, and other incidental expences. In this calcu-

lation, I presume the spirit to be worth six shillings a gallon, and not excised. An acre of barley will by no means produce so much spirit. A rich sandy loam is the best land for carrots; which, after the crop is removed, will be in high cultivation for corn. The success of my trial will, I flatter myself, be the means of inducing others to repeat the experiment, with a view to determine how far the growth of carrots for the use of the distilleries might be considered in the light of a national advantage." Dr. Hunter farther observes, that as carrot seed, which must be sown early, remains a long time in the ground, the weeds frequently spoil the crop; to prevent which, the following method has been found effectual—Mix the carrot seed to be sown with full five times it's quantity of earth; and, moistening the whole with water, turn it over every second day with a shovel, till the seed begins to swell and sprout. It may then be sown along with the earth, and will vegetate before the weeds.

Art of making Oil Compost.

BREAK twelve pounds of North American potash into small pieces, and put it into a convenient vessel with four gallons of water. Let the mixture stand forty-eight hours, and then add fourteen gallons of coarse train oil. In a few days, the salt will be dissolved; and the mixture, on stirring, will become nearly uniform. Then pour it on fourteen bushels of sand, or twenty of dry mould; and, adding as much fresh horse dung as will bring on heat and fermentation, the compost will in six months be fit for use. Dr. Hunter thinks, that all sorts of soils may be benefited by this manure; but that limestone, gravelly, san-

dy, and chalky soils, seem to require it most. To lands which have been exhausted by frequent crops, being thus robbed of their oily particles, and consequently become barren, the oil compost, as it plentifully affords particles similar to those carried off, has a fair appearance of proving an excellent restorative. Rich loams, and good clays, the doctor remarks, having nourishment within themselves, stand more in need of the plough than of the dunghill. The oil compost should not be used too liberally, without some considerable exposure to the influence of the air; lest the alkaline salt burn up the roots of the plant, and hinder vegetation. Indeed, for the convenience of carriage, no more earth is directed to be used than will effectually take up the liquid ingredients; but, if the farmer chuses to mix up the oil compost with the mould of his field, it will be advisable to use a much larger portion of earth, by which means he may distribute it with more regularity over the surface. All kinds of cattle must be kept off the lands for some time, as they will bite the grass too close, in search of the contained salt of the compost. The oil compost is chiefly intended to supply the place of rape dust, soot, woollen rags, and other expensive hand dressings; but Dr. Hunter is of opinion that rotten dung, where it can be obtained, is in all respects superior to this and every other manure.

Excellent Tartar and Russian Method of preparing Beef, &c. for a Journey, or Cold Repast.

THE Tartars put under a heavy weight lean beef well rubbed over with salt; and let it remain ten or twelve days, till no more liquor runs from it: exactly, indeed, as we salt

beef for the navy. This beef is then chopped and pounded, just like potted beef with us. They next add some sugar and pepper, with whole pepper, clarified butter, and crumbs of bread, and work all well together. It is lastly rolled out into cakes, like pancakes, and thoroughly dried; when it will keep long, and is quite excellent. The Russians have improved on this method. They add bits of fat bacon, and tie it up in bladders or pots. After it has remained three weeks, it far exceeds either common potted beef or Bologna sausages. It is neither to be boiled nor roasted but eaten as it is, being sufficiently dressed by the mode of curing and drying. The Tartars say, that the flesh of a young horse is still better than beef. They easily carry, prepared in this way, provision for a journey of many days, and even weeks. The Russian method is very delicate; but, unless the whole be hard dried, there must be no mixture of bread.

Rich Russian Rye Flour Cakes.

THESE fine rich Russian cakes are made in the following manner—Make well sifted rice flour, no other will do, into a tolerably stiff paste, with considerably more yolks than whites of eggs, and some milk. Then add pulp of apples, a quantity of fine sugar equal to half the weight of the flour, and butter to three quarters the weight of flour; with cinnamon, cloves, mace, or nutmeg, all or either, as most agreeable to palate; and Turkish or Russian candied or moist sweetmeats. Let it rise before the fire; then form it into cakes like pancakes, but not larger than a saucer; and bake them in a moderate oven. The apples must be tart; if they are not, some crab or wild apple pulp is added, or the juice of barber,

ries. The taste is not unlike that of mince pie, but the tartness must not too much prevail. They also vary them, by putting in cleaned and skinned walnuts with the sweetmeats; and pulp of peaches, apricots, raspberries, &c. according to the season, or preserves. These cakes must be, in consistency, like what we call bride cake; and, when properly made, they are extremely rich and delicate.

Russian Method of Dressing a Calf's Head.

AFTER being well cleaned, it is boiled gently in sugar and water, till the bones will separate; when they are taken out, and the meat is cut into slices: the cheeks, however, being kept whole. It is then stewed again, in the same liquid, till quite tender, and almost a jelly. Before it is entirely done, nicely picked whole raisins are put in; and, when they are plump, the dish in which it is stewed being taken off the fire, and the sauce examined, a proper quantity of sugar is added, or more vinegar, to make it an agreeable mixture of acid and sweet. The brains, and the tongue, are dished up separately; and the sauce is thickened, and receives the addition of a very little red wine. The Russians sometimes add cranberry juice; but always some whole pepper, though not often much. This is considered, in Russia, as an old national dish, and is by no means unpleasant eating.

Russian Dish of Fried Calf's Liver.

THE liver of a calf is cut into thin slices, well washed, and soaked all night in strong vinegar: it is then fried with bits of fat, and slices of lard; and, when it is done, dredged well with flour. It is put into a dish, which has been previously covered

with onions minced so extremely small as to appear as if mashed; and, if the liver be not sour enough, mixed with a little vinegar. Some boiling water, and about a tea-spoonful of ketchup, are added in the frying pan, for sauce, the fat being taken off before it is put in the dish.

Art of Gilding Iron or Steel.

DISSOLVE, in aqua regia, with the assistance of a little heat, as much gold as will fully saturate it; then, adding cream of tartar, form it into a paste. Any bright piece of steel or iron, such as the blade of a knife or razor, &c. being first wetted with water, or saliva, and then rubbed with this paste, will be instantly gilded in a beautiful manner; after which, it is to be washed with cold water. If a thicker coat of gold be desired, gold leaf may be laid on, and burnished hard, when it will adhere to the first gilding; and, if the nature of the thing gilded will admit of heat, by warming it, but not so as to become red hot, and then burnishing it, any thickness of gilding may be easily added.

Art of Silvering.

DISSOLVE silver in aqua fortis, and then add to it a little hot water in which salt has previously been dissolved, when a white precipitate will immediately be seen falling to the bottom. Continue pouring in, gradually, additional water, till there is no longer any precipitation. Pour off the water, and put on fresh, two or three times; then make the whole into a paste, with equal quantities of common salt and cream of tartar. The method of using it is by adding water, and rubbing it on very bright and clean copper or brass. Then wash it clean off with water; immediately dry it;

and put on it a thin varnish, such as copal or sandarac, otherwise it's beautiful appearance will in a day or two become changed. Clock dial plates, &c. are thus silvered, and the process is both easy and cheap.

Moldavian Method of making all Sorts of Wines Sparkle, &c.

IN Moldavia, the wines in general are very light, much resembling *petit Borgogne*. Sparkling wines are esteemed wholesome; and, in many cases, even highly useful for medicinal purposes: they contain, indeed, as much fixed air as most of the best mineral waters. The method preferred by the Moldavians for communicating this effect, is by putting three ounces of nitre to about twelve quarts of wine when bottled. A little sugar or raisins, however, as practised with us, will do; but wine made this way brisk, is very apt, if long kept, to become vinegar. When they are desirous of having strong-bodied wines, they add sugar; or even honey that runs from the combs, which we call virgin honey, and which does not impart to wine a mead or honey taste, like the common honey. The quantity of sweetening is determined by the palate of the maker; who generally aims to obtain a must equal to that of full ripe and rich grapes. It has been found, that unripe grapes, with the addition of sugar, will produce a wine not distinguishable from what is made with ripe grapes. They make a most delicious wine, or cyder, by adding sugar to the juice of wild apples, or crabs, and a perry with wild pears. These trees are very large, and the fruits are quite sour. They never, on any occasion, mix water: as the watery taste cannot, they say, ever be re-

moved by the addition of sugar; but the wine, however strong, will still retain a watery taste. They make a delicious bitter wine, by the addition of a little of the most delicate kind of wormwood, of which there are many sorts, with the must, before fermentation commences. This wine is called *petin*, pronounced *payleen*, and is much esteemed in Russia. Whatever flavour is intended to be given fermented liquors, the ingredients should be added before fermentation begins; as less suffices, and it is more intimately blended and assimilated. In England, the contrary practice commonly prevails. A very small quantity of musk, or a few drops of a spirituous tincture of musk, heightens all flavours; but the quantity must be very little, that the musk may not be perceptible. The effect is wonderful. These hints and observations, given as they were received from a distinguished and most observant traveller, are in point of fact to be fully confided in: and, as the respectable communicator remarks, they may, in England, where grapes seldom ripen, be usefully applied; at least, by good housewives. Indeed, they refer to principles of much importance in the art of preparing wines.

Excellent Varnish for Umbrellas, &c.

IN some foreign countries, not only umbrellas, but great coats, and other articles much exposed to the weather, are rendered both sun and rain proof, by the following excellent varnish—Boil well together two pounds of turpentine, one pound of litharge in powder, and two or three pounds of linseed oil. When the article is brushed over with this varnish, it must be dried in the sun; after which, the greatest heat will not affect it.

King Charles the Second's Surfeit Water.

THE surfeit waters were formerly much in vogue, and the modes of preparation very numerous, but they are now scarcely known in medicine. We should, at least, preserve one of them in this collection; and, undoubtedly, this is one of the best—Pour a gallon of the finest brandy, a quart of anniseed cordial water, and a pint each of poppy and red rose waters, into a large stone bottle; on a pound of fine powdered sugar, a pound and a half of stoned jar raisins, a quarter of a pound of fine new dates stoned and sliced, an ounce each of bruised cinnamon and cloves, four pounded nutmegs, and a stick of scraped and sliced liquorice. Let the whole infuse nine days closely stopped, and well stirred or shook four times daily. Then add three pounds of fresh red poppy flowers, or three large handfuls of dried flowers; with a sprig of angelica, and two or three sprigs of balm: and, when it has stood a week longer, being stirred or shook daily in like manner, strain it off, and bottle it for use.

Barbadoes Citron Water.

PARING off the rinds of ten citrons, and dry them very well. In the mean time, squeeze out the juice, and beat all the rest of the citrons together in a mortar, till the whole becomes a compleat mash with the juice; put it in a gallon of brandy, stop it up close, let it stand nine days, and then distill it. The dried rinds, beaten to powder, being now infused nine days in this spirit, distill it over again; sweeten it to palate with double refined sugar, let it stand in a large jar for three weeks, and then bottle it off. This is the true Barbadoes receipt for preparing citron water.

Russian Fish Pies, or Pasties, &c.

THE old Russian cookery consisted, and still consists among the lower and middling ranks in life, principally of pies or pasties; not made in dishes, but merely inclosed by a good standing crust, like those country pies or pasties called in England turnovers. Thus, frequently, even a whole salmon, either salted or fresh, being scraped and well cleaned, for the Russians are very nice in washing all their fish and meats, the inside is filled with onions, boiled carrots cut into round slices the cross way, and hard boiled eggs chopped small, seasoned with pepper and salt, and covered up in a large round sheet of paste doubled over in a sort of half moon form, and neatly closed by pinching round the circular part. In this manner, all sorts of fish are dressed; the stuffings being often varied, and sometimes composed of sour crout. Meat pies are prepared in a similar way. The Russians, however, are also fond of ragouts, and boiled or roasted fish and meats, very much done. They have, likewise, two kinds of favourite soups, one or other of which is every day dressed. The first of these soups called shchee, is made of sour crout, and a very pleasant sort of tartish small beer, named quass, with onions, bacon, and beef or mutton highly seasoned. This is quite excellent; but, on fast days, fish is substituted for the meat. The other soup is called borsh; and the chief difference between them is, that salted beet root is substituted for the sour crout.

Tartar Method of Preserving Meat.

THIS is described, by the respectable communicator, as a most excellent method of preserving meat, and making it tender,

as well as improving it's flavour—Put the meat in milk, and lay a weight on it; when the milk will become sour, but not putrid, and the flavour of the meat be much improved. This mode is not to be despised, either for it's extreme simplicity, or because it is practized by the Tartars of the Crimea; who are, indeed, a very clean people, with the exception of their eating horse flesh, which we may not, as they certainly do, think a dainty.

Excellent Turkish Dish, called Yaprak.

PUT into a deep saucepan, with a little water, some very fine fat and lean mutton; cover it with fine young vine leaves, which must be taken out when tender; and stew it till sufficiently done: then, taking up the meat, mince it very small. Have ready some boiled rice nearly done, and a few chopped onions; mix the whole, and season it well with salt and pepper. Add to it, a little of the pulp of love apples: or, when they are not in season, some unripe grape acid, or verjuice; which, in food, assimilates much better than the citric acid, or lemon juice, having no particular flavour of it's own. Roll this mixture in vine leaves, a little in each; and make up every ball about the size and shape of a French claret bottle cork. Place a few vine leaves at the bottom of a saucepan, and lay in the balls very carefully, without leaving any space between them; then pour in the broth, and stew them. After which, pour off the broth; mix it with yolk of eggs, acid, and mountain wine; make it into a white sauce; and, pour it over the yaprak balls, which have in the mean while been arranged in a dish. Some only scald the leaves, and put in the meat and rice raw; then roll them up, and stew them till

done: but this is a more hazardous way than the former, which seldom fails to prove excellent. The Turks generally eat this delicate dish with some cream or sour milk, called ya-ourt, but it is very good without it. The white sauce may be made with cream or béchamel, which will be found a great improvement.

Delicious Liver Puddings in Skins.

GRATE the crumb of a three-penny loaf, and shred so finely a pound of marrow or fresh beef suet that it will pass through a colander. Having boiled a pound of hog's liver, grate and sift that also very fine; boil a quart of cream or new milk with a blade of mace, sweeten it well, grate in a small nutmeg, and put it to the rest. Then beat up six eggs, with a little salt, and a table-spoonful of orange-flower water; mix the whole together, with or without some nicely cleansed and plumped currants; and fill the skins.

Curious Preparation of Carrot Marmalade, chiefly for the Use of Seamen in long Voyages.

FOR this article we are indebted to Dr. Hunter; who observes, that the great utility of all kinds of vegetables, in curing and preventing that species of the scurvy to which seamen are particularly liable, is so clearly ascertained, that it will be unnecessary to employ any time in the proof of it. "I shall, therefore," says the learned and ingenious doctor, "proceed to describe a remedy of the vegetable kingdom, which probably may answer the happy purposes of preventing, mitigating, or curing, the sea-scurvy, and all such diseases as derive their origin from the want of vegetable food. The vegetable I mean to recommend

is carrots; and, as it is impossible to preserve them, in their natural state, for any length of time, we must be content with an artificial preparation. The following is the method I have successfully made use of—Take any quantity of carrots, in the months of September or October. Let them be topped and tailed, and afterward washed clean in warm water. Scrape them, and cut them into pieces about two inches in length, throwing away such parts as are decayed. Put the whole into a large copper, with as much water as will preserve the bottom from burning. Cover them up close, and light a moderate fire underneath, so that the carrots may be stewed and softened in the steam. When they have become sufficiently soft, let them be mashed and pulped through a coarse sieve. Then take a quantity of loaf sugar equal to the weight of the pulp; and, according to the rules of confectionary, reduce the whole over the fire to a proper consistence: taking care to evaporate all the superfluous moisture by continual stirring. Put this marmalade, when cold, into pots: covering it over with a paper moistened in brandy; and, over that, such another covering as is generally recommended for preserves. This I consider as the neatest preparation of carrots, and it may be recommended to make tarts, dumplins, &c. for the officers tables. Another preparation, for the common seamen, may be made with coarser sugar; and the carrots, instead of being pulped through a sieve, may be mashed by the circular stone employed in the cyder mills, and afterward boiled up to a proper consistence: and, as this last preparation will be consumed in large quantities, it may be put up into small casks. The quantity intended for one day's consumption

should be taken out, and mixed, in an earthen or wooden vessel, with as much of the strong spirit of vitriol as will give it a grateful degree of acidity; after which, it may be used in a variety of forms. A spoonful of this marmalade, put to a proper quantity of water, makes a cool and wholesome drink in fevers, and all disorders proceeding from putrescency; and, probably, when given in this manner, with a little brandy, it may become a general preservative against the scurvy. Seamen may also have it in the form of dumplins, in which shape a full meal of vegetable food may be afforded at a small expence. I once sent a cask of this marmalade into the Mediterranean, and had the pleasure of hearing that it answered a very valuable purpose. In order to be satisfied that this cheap and palatable antiscorbutic will keep in a warm climate, I preserved some pots of it for twelve months in a room heated with a constant fire, and had the pleasure to observe that it kept extremely well. I ordered some of the pots to be acidulated, but the conserve did not then keep so well; so that it is the better way to use the acid occasionally, as already directed. A palatable mess may be made as follows—Take carrot marmalade, one large spoonful; salop powder, a tea-spoonful. Acidulate with lemon juice, or spirit of vitriol: then add warm water, half a pint; wine, four spoonfuls; spices, a small portion, if required. This mixture is highly antiputrescent and nutritive. The health of the British seamen is so essential to the welfare and interest of these kingdoms, that I flatter myself every attempt which has this great object in view will meet with a favourable reception." The usefulness of carrot marmalade cannot possibly be doubted.

Turkish and Grecian Ladies Method of Preserving their Teeth.

IN very early youth, they accustom themselves to keep their teeth constantly clean. They frequently rub the latter, in particular, with a sponge; and, if they are anywhere swelled or inflamed, immediately lance or prick them with a sharp instrument, and use warm water. They always, first picking their teeth clean, well wash their mouths with cold or lukewarm water, after eating: for this purpose, immediately on finishing a meal, or any repast, a bason is brought, with a cover half way up full of holes, or covered with sweet herbs; and a jug, or vase, with a long spout like a tea-kettle. Out of this, water is poured, which, being received into the hands put together, the mouth is filled and well washed. This is constantly presented to men as well as women, after eating. They first wash their hands, in this manner, over the bason, and then their mouths. What contributes, also, to the preservation of the teeth, and is at the same time excellent for the breath, is their constant practice of chewing gum mastich, a resinous gum which is produced in Scio, all the day long. A small part of gum mastich being soluble in water, this part is of course extracted by chewing, and has those beneficial effects. It helps both to clean and to fasten the teeth. After chewing the mastich, three or four small bits at a time, for an hour or two, it is removed, and another like quantity used. The mastich thus chewed becomes quite white. The Turks and Greeks use no tooth powder. Gum mastich even derives it's name from the Greek word *μασικη*, mastiche, chewing. In Europe, smoaking tobacco is esteemed good for the teeth; or, at least, a

preservative against tooth-ache: but, perhaps, there are very few persons with remarkably rotten teeth, or particularly subject to the tooth-ache, who have never smoaked or chewed tobacco.

Bombay Method of Dressing a Fowl.

THE fowl being trussed, incisions are made in every part, the same as when a dressed fowl is about to be carved, but without severing the joints. The breast is cut as for taking out slices, and the legs are scored across as for making a devil. The whole fowl, inside and out, is then rubbed well with pepper and salt, and a little Cayenne pepper, so as to be very highly seasoned. After this, it is inclosed by a good thick paste, composed of flour, milk, and butter; one end of which is left open, to fill it with water: this being done, it is closed up, put into a cloth, and boiled three or four hours; when it becomes a fine, rich, and most relishing dish.

Curious Mode of Staining the Eyes, as practised by the Arabian, Turkish, and Circassian Women, &c.

THE Arabian women, and the Turkish women, particularly the Asiatics, as well as the Circassians, have a method of staining their eyes. Travellers tell us, that the Turkish and Circassian women stain the white of their eyes with a blue cast, but they do not inform us in what way this is effected. It is done as follows—They take the purest black lead in very fine powder; and, breathing on an ivory pin, about the thickness of a straw, made for this purpose, dip it in the powder so as thinly to cover it with black. This pin they put into the corner of the eye toward the nose; and, shutting the eye-lids at the same time, and

turning up the sight or pupil of the eye, which is painful if touched, they gently draw the ivory pin to the other corner of the eye: when the black, adhering to the eye-lids, within the lash—that is, between the ball of the eye, and the roots of the hair of the eye-lashes—if nicely managed, forms a fine black line, and actually imparts to the white of the eye an agreeable tinge of blue. Others, before their glass, apply the point nicely to the part; pulling the lid from the eye by means of the lash. The great art consists in not putting too much colour on the pin or point; if only a very little be used, it is not perceptible by others, while the effect is most pleasing. To those, also, who have lost their eye-lashes, this is an agreeable substitute, if put on like hairs with great niceness. This practice is so far from hurting the eyes, that it is even esteemed very beneficial; by preventing the reflection into the eye from this part of the lid, which is naturally shining and red. It is not subject to come immediately off, but will remain perfect a whole day, or longer. The Arabs in the Desert, both men and women, use it to save their eyes from the glare. The distinguished traveller, by whom we are favoured with this communication, assures us that he found great benefit from its use in crossing those burning sands. Some persons, in travelling, who have weak eyes, rub with this black the whole outside of the eye-lids also, up to their eye-brows, and all over the outside of the eye. This, he jocosely observes, has a worse effect than even a black eye in St. Giles's; and, therefore, though it certainly is a very great preserver of the eyes, he does not seriously recommend this latter operation to be adopted for the sake of beautifying the face!

Artificial Stone Floors, and Coverings for Houses, as made in some Parts of Russia.

THE floors and coverings of houses, in some parts of South Russia, are made in the following manner—For a floor, let the ground be made even, and some stones of any shape be put on: and, with a heavy wooden rammer, force or beat the stones into the ground; continuing to beat the floor till it become quite even, and incapable of receiving any farther impression. Then run lime, immediately after it has been slacked, through a fine sieve, as expeditiously as possible, because exposure to the air weakens the lime. Mix two parts of coarsesand, or washed gravel, for there must be no earth in it, with one part of lime powder, and wet them with bullocks blood; so little moist, however, as merely to prevent the lime from blowing away in powder: in short, the less moist the better. Spread it on the floor; and, without a moment's loss of time, let several men be ready, with large beetles, to beat the mixture, which will become more and more moist by the excessive beating requisite. Then put on it some of the dry sand and lime mixed, and beat it till like a stone. If required to be very fine, take for the next layer finely sifted lime, with about a tenth part of rye flour, and a little ox blood; beat it till it becomes a very stiff mortar, and then smooth it with a trowel. The next day, again smooth it with a trowel; and so continue to do, daily, till it be entirely dry. When it is quite dry and hard, rub it over with fresh ox blood, taking off all which it will not imbibe. No wet will penetrate this composition; which, however, after some time, is often painted with oil colours. The whole floor appears as a single stone,

and nothing will affect it. The drier it is used, the better; provided that, with much beating, it becomes like a very stiff mortar, and evidently forms a compact body. On flat tops of houses, the beetle, or rammers ends must be smaller, to prevent the rebounding of the boards and timber, which would crack the cement; but, when the thickness of a foot is laid on, it will beat more firmly. A thin coating of ox blood, flour, and lime, being beat in large, strong, wooden troughs, or mortar till it can be spread with a trowel, may be used without beating it again on the floor or house top; but it must be very stiff, and used most expeditiously. Even frost will not affect it. With this composition, artificial stone may be made, rammed very hard into strong wooden frames of the required shape; particularly, to turn arches for buildings of rammed earth. It is well known, that earth which is not too argillaceous, with only the moisture it has when fresh dug, on being rammed between frames of wood till the rammer will no longer impress it, makes eternal walls; but a mass as hard as stone may be made with a little lime added to sand, horse dung, and ox blood. The more the lime is beaten, the moister it becomes; and it must contain so much moisture as to become, by beating, a solid mass, adhering in all its parts, and not remain crumbling, that will properly set as mortar. If there be too little moisture, at first, it will remain a powder; if there be too much, it will become a soft mortar. Lime is of no use, mixed with clay or vegetable earths; which, if well beaten, are stronger without it.

Mr. Eton's Experimental Remarks on the Mortar of the Ancients.

THIS ingenious gentleman, the celebrat-

ed author of the Survey of the Turkish Empire, to whom this collection has many obligations, has communicated, from a manuscript Dissertation on the Mortar of the Ancients, the following particulars of his experience—"Some years ago," says Mr. Eton, "I repeated all the experiments of M. de Lorient, and Dr. Higgins; but, with little success. I have examined the mortars of buildings that have stood many centuries. Some are as hard, or harder than the stone; some, quite crumbly. I am convinced, time will not give hardness to a bad mortar. I have examined other walls, that I have seen built a few years ago, and found them as hard as stone. The whole secret, I am fully convinced, consisted only in the choice of the lime stone, and the using the lime immediately after it was slacked. There are stones, in many parts of England, which will produce lime capable of making a mortar that will become almost of a flinty hardness in a few months, and form what is called artificial stone. Most of our old churches in England were built with such mortar, of which our ancestors had the knowledge. This lime stone is well known; but it is only used for particular purposes, as the carriage to a distance is expensive. This is the result of very diligent researches; and of many experiments, made with great attention. I have also observed, that the mortar of foundations, and the lower part of houses, which remained long moist, and had a great weight on it, was much harder than that of the superstructure; and, the higher up, the worst mortar. A great deal, however, depends on the sand, which must not be with any mixture of shells, or other calcareous matter, or contain salt. It must be purely silicious. If, with the best lime stone lime,

the mortar be made with pozzolana, it will, particularly when kept some time moist, make in a few months a substance full as hard as Portland stone. This I have found by experiments. Though pozzolana, with tolerably good lime, and such as will make but very middling hard mortar with common sand, will make a very hard mortar as long as it remains under water; yet, if it be exposed to siccidity, or dryness, it is only a little better than mortar made with sand, though certainly it is better. The Italians, most undoubtedly excel in building under water, but their method is very slow. It might be much more expeditious; and, consequently, much less expensive. Very large caissons, expeditiously filled with stones and pozzolana mortar—and, before it hardens, let down, and emptied, when at the bottom, into the frame of piling—would fill it in one tenth of the time rendered necessary by their present method of building.

Method of making Verjuice.

THOUGH, in a general sense, verjuice is the acid liquor expressed from wild and austere grapes or apples, and incapable of making either wine or cyder, it is in England chiefly confined to signify the green juice of our crabs or wild apples only. The method of preparing it is simply as follows—Gather crabs, as soon as the kernels turn black, and lay them in a heap to sweat; then pick out the stalks, with any rotten parts, and stamp or grind them in a mill, like apples or pears for cyder or perry. Put the pulp into hair cloth bags, and submit them to the action of a press, in order to squeeze out all the juice. This being put into a barrel, undergoes a fermentation for a week or ten days, after which it is

either bunged up close, or bottled, for use. Verjuice, when made for sale, is subjected to the same excise duties as cyder and perry. It is used in veterinary medicinal compositions; and, sometimes as an embrocation for sprains, which it is very efficacious in relieving, as well as strengthening weak limbs, &c. It is also employed, by wax chandlers, in the purification of their wax; and, by some skilful cooks, in sauces and ragouts. Indeed, for several purposes, it is better than lemon juice; particularly, in taking off the flatness of apples or pears, &c. and affording them a congenial sharpness. This is a secret in the culinary art well worthy of being known and attended to; particularly, in making sauces, dumplins, puddings, pies and tarts, with either of those fruits, and some others, where additional acid may be required.

Surtout of Snipes.

THIS singular dish was formerly in high esteem, but is now seldom prepared; it's perusal, however, may afford some culinary knowledge—Mince the breast of chickens, partridges, or turkey, with blanched bacon, veal sweetbreads, beef marrow, mushrooms, truffles, the crumb of French roll soaked in milk, a little cream cheese, and all sorts of savoury herbs. When all the articles are chopped or minced quite small, mix them well together, with cream and seasoning; add the yolks of four and the whites of two eggs, and make this farce or force-meat into balls about the bigness of walnuts; rolling them first in beaten egg, and then in grated bread crumb. Lay a rim of these balls round the dish; and, the snipes being nicely roasted, and cold, wash two or three cabbage lettuces, swing the water out of them in a napkin, cut them cross

way from the open end as fine as thread, and place a bed of it an inch deep in the bottom of the dish. Cut the flesh of the breast and wings of the snipes into slices three inches long, as thin as a knife, and about a quarter of an inch broad; lay them all round on the top of the lettuce, the one end out to the rim of the dish, the other to the middle; and, boning half a dozen anchovies, each of them cut into eight slices, arrange them all round between the slices of the snipes. Then take the lean meat of the legs of the snipes, and cut it into small dice, do the same with a lemon, and mince the yolks of four hard eggs with a little parsley and three or four anchovies. Lay these, in a round heap, in the centre, bringing it up like the top of a sugar loaf. Garnish with small button onions, none larger than yolks of eggs, boiled in a great deal of water till very white and tender; placing the largest in the middle of the minced meat, on the top of the salmagondi, with the rest all round the rim of the dish as close as possible to each other. Cover it with the remainder of the farce or forcemeat, smoothe it over with beaten egg, dredge it well with finely grated bread crumb, bake it in an oven till of a nice brown colour, and serve it up hot, for a first course.

Excellent Dutch Method of Dressing Skaite or Thornback.

SKIN the skaite on both sides, divide the two sides from the body, and cut each side down through the middle: lay each half cross way; and cut it, cross way, in slices of about an inch thick, or the thick part somewhat thinner. Soak it, with the liver, in cold spring water, for an hour or two; then boil it, in a brass pan, with water,

vinegar, and salt, skimming it well while it simmers. Put in the liver a few minutes before the pieces of skaite, and let them boil for nearly a quarter of an hour. Take them up gently with a skimmer, so as not to break them; drain them well; and, laying sippets in a dish, place the fish on them. Make a sauce with melted butter, two table-spoonfuls of water, a spoonful of vinegar, some grated nutmeg, a minced anchovy, some beaten pepper, and the yolks of a couple of eggs, minced up together to the thickness of a cream, with the addition of a large spoonful of mustard, and the juice of half a lemon. Lay the liver on the fish, pour the sauce over, and serve it up garnished with parsley.

Toast and Water for Valetudinarians.

AMONG the numerous refreshing and salutary drinks for persons either slightly indisposed, or violently afflicted with diseases which require diluting liquids to be freely drank, such as fevers, bilious disorders, &c. toast and water, when properly prepared, is by many eminent physicians thought second to none. Simple, however, as it may appear, very few persons, indeed, are to be found, who know the best way of making it; which is precisely as follows, according to the express directions of a most distinguished medical character—Toast, most thoroughly brown, but by no means black, burnt, or tainted with smoke, a toast of tolerable substance; and, having ready some boiling spring water, put the toast hot in a jug or pan, and pour the boiling water over it; cover it up close, let it stand till quite cold, and drink freely of the clear liquid without disturbing the toast. This is an admirable drink for children, and all persons who are apt to be

thirsty during the night. Few things are better, as general beverage, and scarcely any so cheap, or more easily prepared.

Curious French Method of Dressing Salt Fish.

MINCE the flesh of a carp, or any other fresh fish, picked clear from the bones and skin; and, having a good quantity of fresh butter, with five or six onions, in a stew-pan over the fire, put in the minced fish when the butter is entirely melted, season well with pounded pepper, and add a little grated nutmeg. In the meantime, after boiling, boning, and skinning, the cod, or other salt-fish, pick such of the flesh as adheres to the skin and bones, and mince it very small, with three or four French rolls soaked thoroughly in new milk. Mix all together, with a piece of fresh butter and some nutmeg; and, having done this, spread the fish as long as the size of the dish will allow: then, putting on the dish some of the minced part, lay the whole cod in the middle, with more of the mince about it. On this put oysters, pour melted butter over, strew it well with grated bread, and set it either in a Dutch or common oven, to brown. Make for it a sauce of milk, fresh butter, and nutmeg; and, pouring a little over the fish, when it comes out of the oven, serve the rest in a bason.

Rich Bride or Christening Cake.

TAKE five pounds of finest dried and sifted flour, two pounds of fresh butter; five pounds of washed and picked currants, dried before the fire; a pound and a half of loaf sugar, two nutmegs, a quarter of an ounce of mace, and half a quarter of an ounce of cloves, all finely beaten and sifted; sixteen eggs, yolks and whites kept separate; a pound of blanched almonds,

pounded with orange-flower water; and a pound each of candied citron, orange, and lemon peel, cut in neat slices. Mix these ingredients in the following manner—Begin working the butter with the hand, till it becomes of a cream like consistency; then, beating in the sugar for at least ten minutes, whisk the whites of the eggs to a compleat froth, and mix it with the butter and sugar. Next, well beat up the yolks for full ten minutes; and, adding them, with the flour, nutmegs, mace, and cloves, continue beating the whole together for half an hour, or longer, till wanted for the oven. Then, mix in, lightly, the currants, almonds, and candied peels, with the addition of a gill each of mountain wine and brandy: and, having lined a hoop with paper, rub it well with butter, fill in the mixture, and bake it in a tolerably quick oven; taking care, however, not by any means to burn the cake, the top of which may be covered with paper. It is generally iced over like a twelfth cake, on coming out of the oven; but without having any ornament whatever on the top, so as to appear of a delicate plain white. We see no good reason, however, why a simple but elegant central symbol, might not be properly placed, expressive of the Hymeneal union for a bride cake, or a Christian type of innocence for a christening cake, &c.

Sugar Cakes.

TAKE two pounds and a half of sifted loaf sugar, five quarts of flour, and three pounds of fresh butter worked in rose water; with eight yolks of eggs, and as many table-spoonfuls of cream. Mingle and work the whole well together, till it becomes a good paste; then make it into thin cakes, and bake them on plates.

Roasted Calf's Head, with Oysters.

AFTER dividing the calf's head, as is customary for boiling, take out the brains and tongue, blanch or parboil them; and mince them with a little sage, beef marrow or suet, and a few oysters: adding to these the beaten yolks of four eggs, with pepper, salt, a little powdered ginger, grated nutmeg, and fine bread crumbs. Having in the mean time, parboiled the head, dry it with a cloth, and fill all the internal parts with this mixture and whole oysters; then put it to roast; baste it well; and, preserving the gravy, mix with it some white wine, a little nutmeg, and a few minced oysters and sweet herbs. Set these over a chafing-dish of coals; put in some butter, with the juice of a lemon and a little salt; beat it up thick, dish the head, pour over the sauce, and send it to table as hot as possible.

Candied Eringo Roots.

BOIL eringo roots till quite tender; then peel them, take out their pith, and lay them together. In the mean while, put a weight of loaf sugar equal to that of the roots into as much water as will just serve to melt it; in which, when dissolved, gently place the roots, and let them simmer till they have become compleatly saturated with the sugar: turning and shaking them, very carefully, so as not to break them, till the sugar be all dried up. Then lay them on a wire, till they become cold, and put them up in boxes lined with paper. They are esteemed a particular fine condiment for consumptive habits, and a powerful as well as agreeable quieter of the spasmodic cough with which such convalescents are usually afflicted. The eringo, or sea holly, was con-

sidered, by the famous Boerhaave, as one of the principal aperient plants; and he usually prescribed it as a diuretic and antiscorbutic: at present, however, the roots only are candied and preserved as sweetmeats. They have a very grateful aromatic warmth and flavour.

Marmalade of Pears.

BOIL fine warden pears, in a very little water, till they are tender; then take them out, drain them, and strain them through a sieve. Boil sugar till it is very much feathered; allowing, for every pound of fruit, three quarters of a pound of sugar, tempered well with the paste. Let it be well dried, simmer them together for a short time, and pour out the marmalade into pots or glasses strewed with sugar.

Pear Paste.

AFTER boiling pears till they are soft, drain them, pulp them through a sieve, and dry them over a fire; stirring them continually, with a spatula, both on the bottom and sides, that they may not burn. When the paste slips from the bottom and sides of the pan, take it from the fire; and, having prepared sugar till it be greatly feathered or cracked, temper the pears with it, allowing a pound of sugar for every pound of pears. Then set the paste again over the fire, let it simmer, dress it with a spoon either in moulds or on a slates, and immediately set the paste thus formed in a stove, or cool oven, to dry.

Excellent Pear Pies

BAKE either warden or hard winter pears, with a little water, and great plenty of sugar, in a pan, covering the top with coarse paste or dough. Take them from the oven

before they are thoroughly baked, quarter them, peel off their skins, and core them; then, having raised a crust of fine paste, lay in the pears, scattering a few cloves, some beaten cinnamon, and Seville orange or lemon peel cut very small, over every layer of the pears, put to them the liquor they were baked in, close up the pie, and set it in the oven. Many persons, to improve the colour of the pears, put in a little cochineal. Some, too, only cut the pears in halves; and, after coring them, and laying them in the crust, put between them slices of quinces, as well as making use of the different spices with shred lemon-peel. They, likewise, when the pie is made and baked, raise the lid on one side, and put in sugar, rose-water, and beaten cinnamon, with or without a little red port or brandy, and even cream. Baked pears are also excellent, when managed after these methods.

Devonshire White Pot.

SOAK slices of white bread in the morning's milk, and put in a little flour, with the yolks of eggs well beaten. Bruise the bread thoroughly in the milk, and make it about the thickness of pancake batter; then put it in a deep earthen pan, lay some pieces of fresh butter on the top, tie over it a covering of paper, and set it within the oven's mouth. It is sometimes made with rice instead of flour, sometimes with both, and sometimes without either. A richer sort of white pot is thus directed to be made—Boil a quart of cream with two or three blades of mace; and, when it has stood till almost cold, put into it the yolks of eight beaten eggs, with rose water, salt, and sugar, to palate. Lay thin slices of fine white or French bread in the bottom of a dish; and, on them, sliced dates,

stoned raisins of the sun, or any sweet-meats, with bits of marrow or fresh butter: then begin with another like layer of bread, fruit, &c. till the dish is full; always grating a little nutmeg over each layer. Then put in the cream, cover the whole with slices of bread topped by bits of butter, and bake it in a moderate oven. Serve it up with loaf sugar scraped over it. White pot is, also, sometimes baked in puff paste, as follows—Beat the yolks of eight eggs, and the whites of three, in a little rose or orange-flower water, with two or three table-spoonfuls of powdered loaf sugar and grated nutmeg; and mix them with slices of white bread soaked in two quarts of cream or new milk. Place bits of marrow or fresh butter on the top, and scatter over a few raisins or currants; then surround the dish with puff paste, and bake it half an hour in a moderate oven. Serve it up well covered with scraped or grated loaf sugar. In the numerous ways of making white pot, apples, and even red wine, are directed to be introduced; but, certainly, we shall not be expected to adopt such palpable absurdities.

Fowl Roasted with Batter.

BONE a capon, pullet, or other fine young fowl; and, having well stuffed it with a good forcemeat, paper it neatly over, and roast it till somewhat more than half done: then, taking away the paper, baste the fowl with a little nice light batter, such as the best usually made for frying various articles in batter; and, on it's becoming dry, continue to give it another similar thin coating, till it be delicately crusted over, of a nice brown colour, and the whole completely done. Put the fowl, when taken up, in a dish with a fine béchamel or poi-

vrade sauce, and send it to table quite hot. This is a very delicate and delicious dish. A pheasant is likewise excellent, dressed in the same manner,

Rich Plum Pottage.

TAKE half a gallon of veal or beef broth, or equal quantities of each, as most convenient or agreeable; and, pouring it on the crumb of two or three French rolls, and three quarters of a pound of stoned new pruens, rub the whole through a sieve. Then mix with it half a pound of Malaga or sun raisins stoned, and a quarter of a pound of nicely picked and cleansed currants; with some pounded spices, the juice of half a lemon, a pint of red port, half a pint of white wine, half a gill of brandy, a little grated lemon peel, and powdered loaf sugar to palate. After simmering the whole together for an hour and a quarter, put in sufficient cochineal to impart a good colour; and, when of a good consistence, but not too thick, serve it up in a soup tureen. Instead of red port, good raisin wine may be used, with a larger portion of cinnamon and cochineal; on the other hand, at the higher tables, a pint each of red port and claret, without any white wine, are often employed in making this rich pottage. Some, also, instead of French bread, thicken with sago.

Good Plum Porridge for Christmas.

THIS good old dish, for Christmas festivities, is thus directed to be made—Put a leg and shin of beef into eight gallons of water, boil them gently till very tender, and strain off the broth. Then, wiping out the pot quite clean, put the broth in again; and, slicing thin the crumb of four two-penny loaves, having first cut off all

the top and bottom crust, put some of the liquor to the slices of bread, cover them up, let them soak a quarter of an hour, boil the whole well together, and then strain it to the broth in the pot. When this, also, has boiled a quarter of an hour, put in five pounds of picked and cleansed currants; and, after they have boiled a short time, add the same quantity of stoned raisins of the sun, with two pounds of stoned pruens, and let them boil till they are thoroughly swelled. Beat very fine, half an ounce each of cloves, mace, and cinnamon, or two ounces of allspice, with a couple of nutmegs; mix them first with a little of the cold liquor, and then put them into the pot a few minutes only before taking it off the fire. After which, add three pounds of sugar, a little salt, a bottle of red and a bottle of white wine, a gill of brandy, and the juice of two or three lemons. Thus made, it will keep good several days. Cochineal, and additional cinnamon, may here also be substituted, with raisin wine, instead of red port or claret.

Peas Pudding.

SOAK all night, in warm water, a pint and a half of the best split peas; then, straining off the water, put them into a cloth, tie it tightly, and boil them gently for at least three hours. Turn the peas, when thus boiled, out of the cloth into a stewpan; and, mashing them well with a wooden spoon, add a quarter of a pound of fresh butter, a good deal of beaten pepper, a little salt, and the yolks of two or three eggs. Mix the whole well together, put it into a clean cloth, tie it up very tightly, and place it again in the pot, to boil for a few minutes; then turn it out on a dish, and serve it up with melted but-

ter poured over. Though peas pudding is most commonly eaten with boiled pork, it is equally good with boiled beef.

Art of making Confectionary Mosses of various Colours.

IN order to make white moss, steep gum tragacanth in pure water with lemon juice; and, straining it through a linen cloth, add as much powdered and sifted double refined sugar as will work it up to a white paste, temper the moss properly, and beat the whole well together in a mortar. If a red moss be wanted, beat some prepared cochineal in the gum water; if blue, or violet coloured, mix indigo and orris with the gum; if yellow, use saffron or gamboge; or, if green, take the juice of beet leaves a little scalded over the fire. To make marbled moss, take a piece of each of these mosses, lay them one after the other on a sieve, and press them through with a spoon; small rocks will thus be formed, which appear marbled with those different colours.

Culture of the Pine Apple.

THIS most delicious of fruits, is the *bromelia ananas*, or common pine apple, of the Linnæan system. It is a native of the Brazils, Mexico, and other parts of South America; and is also produced very plentifully in the East Indies, our West India islands, &c. The pine apple is even cultivated in England, with considerable success, after the following manner—Our gardeners plant either the crowns or green tops growing on the fruit, and which are of no other use, or the suckers which are produced from the sides of the plants, —after they have been placed to dry, for two or three days, in a warm situation—

in pots of light fresh mould, mixed with rotten dung, prepared six or eight months previously, so as for it's parts to have become more compleatly united. These pots are to be plunged in a hot-bed; and the plants watered, if the season be warm, at least twice a week: but, in cool weather, they are only to be once a week refreshed with water. It has been usual, with some gardeners, to remove pine apples to various pots; a practice which materially impedes the growth of the fruit. The plants should, in fact, be placed in fresh pots only twice in a season: first, toward the end of April in the second year, when the crowns and suckers of the preceding year must be transplanted into pots of a larger size; and, secondly, in the beginning of August, when such as are of a proper age for bearing fruits, ought to be removed into pots proportioned to their augmented growth. With every change, the hot-bed should be stirred up, and have fresh bark added, so as to raise it to the original heat; and, replacing the pots, the plants must be gently watered, in order to clear the dust, &c. from the leaves. Pine apples thus managed will require very little additional trouble, till the commencement of the winter: when the heat ought to be increased, by the artificial means of stoves or flues; and the plants moderately watered every week, or oftener, if the mould should become dry. After the fruit appears, no pine apple must ever be removed into a fresh pot; as the growth would not only thus be retarded, but the delicate flavour of the fruit materially impaired. Pine apple plants are particularly infested with insects; which, if not extirpated, prove fatal to their growth. Of these, Mr. Speechley, in his *Practical Treatise on the Culture of*

the Pine Apple, enumerates three species: the brown turtle insect, or *coccus hesperidum* of Linnæus; the white scaly insect; and the white mealy-crimsoned insect. The common expedients for destroying similar depredators not being found to succeed with these insects, Mr. Speechley recommends the following preparation to be made for that purpose, as a never failing remedy—Put a pound of quicksilver into a glazed vessel, pour on it a gallon of boiling water, let it stand till quite cool, and then decant the liquid for use. Repeat this process, on the same quicksilver, till a sufficient number of gallons be provided; then dissolve six ounces of soft green soap in each gallon, and make the whole lukewarm. The plants must now be taken out of the pots, the leaves of the largest being previously tied together, and immersed entirely in the liquid for three minutes; and, at the expiration of this time, exposed to the open air with their roots downward, till they become dry. After a few hours, the immersion is to be a second time performed, having first added a table-spoonful of sweet oil to each gallon of the mixture: when the plants are again to be dried, but with their tops, instead of the roots, now inclined toward the ground; and, the moisture being evaporated, they may be replaced, and returned to the hot-house. The proper seasons for this precautionary operation, are in the months of March and September. A curious method of raising pine apples in water, is described, and recommended, by William Bastard, Esq. in the sixty-seventh volume of the Philosophical Transactions of the Royal Society; the simple process of which is merely as follows—The pine apple plant, contained in a pot of earth,

being placed in a pan kept constantly full of water, is deposited near the highest and most heated part of the back wall of a hot-house; so that the pine apples stand as closely as possible to the glass, without coming in contact with it. The fruit thus raised is said to be uniformly larger, and to possess a finer flavour, than such as is propagated in the usual manner, on bark beds. Pine apples, in this country, when properly managed, generally attain to maturity, from July to the end of September; but, if too frequently removed, or otherwise prejudicially treated, even where they finally succeed, they do not ripen till the end of October or November. They are known to be in a state of maturity, or sufficiently ripe for eating, by the strong aromatic odour which they so agreeable diffuse, and the facility with which the crowns or protuberances yield, on pressure by the hand. The flavour of this delicate fruit being very speedily dissipated by remaining on the plants more than three or four days after it's being perfectly ripe, it should be then cut; and the sooner afterward it is eaten, the more delicious it proves to the palate. Among the different sorts of pine apples raised in the hot-houses of Europe, according to Bechstein, the white and the red are most esteemed; their juice, he says, when fermented, yields a most agreeable and wholesome vinous liquor. This, indeed, can scarcely be doubted; but the high price of pine apples, when thus reared, or even imported, forbids many such experiments. The incomparable rich flavour which even the pine apple chips or rind impart to rum, &c. is sufficiently known. The taste of this matchless fruit is a delicate combination of the purest and most delicious solid odo-

riferoushoney, slightly iced, and exquisitely acidulated.

Mr. Specchley's Method of Raising Pine Apples with Oak Leaves instead of Tanners Bark.

THIS gentleman thus describes the process of raising pine apples by means of oak leaves, instead of tanners bark—"I presume, that the leaves of the oak abound with the same quality as the bark of the tree: therefore, the sooner they are raked up after they fall from the trees, the better; as that quality will naturally decrease during the time they are exposed to the weather. After being raked into heaps, they should immediately be carried to some place near the hot-houses, where they must lay to couch. I generally fence them round with charcoal hurdles, or any thing else, to keep them from being blown about the garden in windy weather. In this place, we tread them well; and water them, in case they happen to have been brought in dry. We make the heap six or seven feet in thickness; covering it over with old mats, or any thing else, to prevent the upper leaves from being blown away. In a few days, the heap will come to a strong heat. For the first year or two that I used these leaves, I did not continue them in the heap longer than ten days or a fortnight; but in this I discovered a considerable inconvenience, as they settled so much when got into the hot-house as soon to require a supply. Taught by experience, I now let them remain in the heap for five or six weeks, by which time they are properly prepared for the hot-houses. In getting them into the pine pits, if they appear dry, we water them again, treading them in layers exceedingly well till the

pits are quite full. We then cover the whole with tan to the thickness of two inches, and tread it well till the surface becomes smooth and even. On this we place the pine pots, in the manner they are to stand; beginning with the middle row first, and filling up the spaces between the pots with tan. In like manner we proceed to the next row, till the whole be finished; and this operation is performed in the same manner as when tan only is used. After this, the leaves require no farther trouble the whole season through; as they will retain a constant and regular heat for twelve months, without either stirring or turning: and, if I may form a judgment from their appearance when taken out, being always entire and perfect, it is probable they would continue their heat through a second year; but, as an annual supply of leaves is easily obtained, such a trial is hardly worth the trouble of making. After this, the pines will have no occasion to be moved, but at the stated times of their management; viz. at the shifting them in their pots, &c. when, at each time, a little fresh tan should be added, to make up the deficiency arising from the settling of the beds; but this will be inconsiderable, as the leaves do not settle much after their long couching. During the two first years of my practice, I did not use any tan; but plunged the pine pots into the leaves, and just covered the surface of the beds, when finished, with a little sawdust, to give it a neatness. This method was attended with one inconvenience: for, by the caking of the leaves, they shrunk from the sides of the pots, whereby they became exposed to the air; and, at the same time, the heat of the beds was permitted to escape. Many powerful reasons may be given, why oak

leaves, for I have not tried any other kinds, are preferable to tanners bark—First, they always heat regularly; for, during the whole time that I have used them, which is near seven years, I never once knew of their heating with violence: and this is so frequently the case with tan, that I affirm, and indeed it is well known to every person conversant in the management of the hot-house, that pines suffer more from this one circumstance, than from all the other accidents put together, insects excepted. When this accident happens near the time of their fruiting, the effect is soon seen in the fruit, which always comes ill shaped and exceedingly small. Sometimes, there will be little or no fruit at all: therefore, gardeners who make use of tan only for their pines, should be most particularly careful to avoid an over heat at that critical season, the time of shewing fruit. Secondly, the heat of oak leaves is constant, whereas tanners bark generally turns cold in a very short time after it's furious heat is gone off. This obliges the gardener to give the tan frequent turnings, in order to promote it's heating. These frequent turnings, not to mention the expence, are attended with the worst consequences; for, by the continual moving of the pots backwards and forwards, the pines are exposed to the extremes of heat and cold, whereby their growth is considerably retarded: whereas, when leaves are used, the pines will have no occasion to be moved, but at the time of potting, &c. The pines have one particular advantage in this undisturbed situation; their roots go through the bottoms of the pots, and mat among the leaves in a surprising manner. From the vigour of the plants, when in this situation, it is highly probable that the leaves, even

in this state, afford them an uncommon and agreeable nourishment. Thirdly, there is a saving in point of expence; which is no inconsiderable object, in places where tan cannot be had, but from a great distance, the article of carriage often amounting to ten shillings for each waggon load. Indeed, this was the principal reason that first induced me to make trial of leaves. My last ground of preference, is the consideration that decayed leaves make good manure; whereas rotten tan is, experimentally, found to be of no value. I have often tried it, both on sand and clay; also, on wet and dry lands; and never could discover, in any of my experiments, that it deserved the name of a manure: whereas, decayed leaves are the richest manure; and, of all others, the most suitable for a garden. But this must only be understood of leaves after they have undergone their fermentation, which reduces them to a true vegetable mould; in which, we experimentally know, that the food of plants is contained: but, whether that food be oil, mucilage, or salt, or a combination of all three, I leave to philosophers to determine. This black mould is, of all others, the most proper to mix with compost earth; and I use it in general for pines, and almost for every thing that grows in pots. For flowers, it is most excellent. The remainder of this vegetable mould may be employed in manuring the quarters of the kitchen garden, for which purpose it is highly useful. Leaves, mixed with dung, make excellent hot-beds; and I find, that beds compounded in this manner preserve their heat much longer than when made entirely with dung. In both cases, the application of leaves will be a considerable saving of dung; a circumstance very agree-

able, as it will be the means of preventing the contests frequently observed in large families, between the superintendant of the gardens and the directors of the husbandry."

Advantages to be derived from the Cultivation of Buck Wheat.

THE chief intention for which the culture of buck wheat has in England been generally recommended, is that of cleansing foul land; in this view, it has not only been cultivated as grain, but as green fodder, and even as manure. It is sown, indiscriminately, on all soils; but poor land has the preference, and it is to this species of sandy soil that it seems most adapted. To prepare the land for its reception, which is generally a foul stubble, it ought to have a good ploughing before the winter sets in; and thus be left in a state of roughness, to partake the benefits of snow and frost: care being taken, by making clean and deep furrows between the ridges, and cross furrows where necessary, according to the situation of the land, to prevent the bad consequences of standing water. When the spring crops are all sown, it will be a proper time to roll and repeatedly well harrow this land, that the rubbish may be brought to the surface; which, when freed from the adhering soil, should either be burnt in gathered heaps, or conveyed off the land. After which, another ploughing, and good harrowing, will prepare it for sowing. Buck wheat should never be sown before the beginning of June; it having been remarked that, if it come into bloom before Midsummer, the blossoms suffer by blight: besides, being a tender plant, on its first appearance, the frosty mornings of May frequently destroy it in a

single day. Not sowing too early, if intended for green fodder, will be also attended by the advantage of coming into blossom at the most distressing season of the year, particularly for dairy farmers; that is, in the month of July, when the prime of the grass is gone, the vigour of the vegetation exhausted, and the pastures are burnt up by the heat. The opportunity of a gentle shower, about the beginning of June, should be taken for sowing buck wheat, when it will begin to shew itself in six or seven days; and, as it very rapidly vegetates, will soon cover the entire surface of the land, thus preventing the growth of weeds. Ten pecks of seed is the usual quantity for sowing an acre; and, where the land has sufficient moisture to bring on a quick vegetation, this is certainly sufficient: but, if it happens to be a very dry time, three or four additional pecks ought not to be regarded as an object of consideration; because, in this case, some seed will necessarily be lost in the ground by failing to vegetate, and some will be pilfered by crows, pigeons, and pheasants, these birds being all of them excessively fond of buck wheat. It gets to maturity, though so lately sown, at the same period as other sorts of grain; and, therefore, takes with them its turn for harvesting. As, however, this grain is very apt to heat, it should not be carried home till its succulent stalk has become perfectly dry. It is also recommended, instead of putting it into a barn, to stack it into a rick, and lay bush faggots horizontally at proper distances between it, in order to give vent to the heat. When winter thrashing comes on, this grain is the fittest to begin with; as its straw is only good for litter in the farm yards, and will

be a saving of such straw as can be more usefully applied for other purposes. If buck wheat be got up, at harvest, perfectly dry, and kept from heating, it produces plenty of very good flour; though, certainly, not so white as wheat flour. It makes, however, excellent tarts, cakes, &c. but is more generally used for making porridge. The better sort of people in Germany have it managed by the miller, in the same manner as barley is dressed for making what is called pearl or French barley. In this shape, it appears frequently at gentlemen's tables, and is eaten with pleasure. Those who feel no disgust at the sight of a few brownish husks, merely break the grain, as it comes from the flail, in such a hand-mill as every house in the country is provided with; after which, it needs no other cookery than being boiled in water, with a little salt, till it is pretty stiff, and it is then eaten with milk or melted butter poured over. In this plain and cheap manner of preparation, it constitutes three parts out of four of the daily food of millions of people in Germany. All who have been in the Electorates of Brandenburg and Saxony, and in the Dukedom of Silesia, must have been struck by the appearance of vigour, and strong constitutions, in the country people of both sexes; all of whom have been brought up with buck wheat, and continue to make daily their three meals of it: by which they are enabled to go cheerfully through more hard work than would appear credible, or even be possible, to any English farming servant or dairy maid. It proves, likewise, for children, an exceedingly pleasant and nourishing food, of easy digestion; and is, by the Germans, very frequently used in the nurseries of families of the first distinc-

tion. The comparative cheapness of this grain, which has been sold for four shillings a bushel when wheat was at twelve, gives it an additional recommendation. What an enormous saving, it has been judiciously remarked, would have been made to the nation, as well as to individuals, if the cultivation of buck wheat had been more common in this country; and the generality of the inhabitants could have been reasoned out of their prejudices, and persuaded to make use of this grain as a substitute for wheat! One bushel and a half of buck wheat, properly managed, will at least go as far as a bushel of wheat. Did the distillers in the united kingdom give this grain a fair trial, they would find it highly advantageous. It is known, from the very best authority, that at Dantzic, a place famous for its cordials, a very great quantity of buck wheat is consumed by the still. As food for animals, it is much used in the county of Norfolk; it is, perhaps, the quickest and most economical article for fattening pigs, turkies, and all kinds of fowls. In general, however, it ought to be broken in a mill, to prevent its passing in an undigested state; and, when even given whole to pigs, a few oats should be mixed, that they may be thus induced to grind it the better with their teeth. When first given to pigs, it produces intoxication; as is manifested by their running and tumbling about, squeaking, and rising up against the walls; on this account, for the first three or four days, they should have it in small quantities gradually increased. The only objection ever urged against this food, has been, that the fat is not so solid as that produced by other grain, and wastes too much in roasting or boiling. This, however, is easily to be

prevented, by feeding pigs the last eight or ten days with ground peas, and turkies, or other fowls, with barley: by which management, the bacon or pork fat will be found as solid and pleasant as possible; and the meat, in general, far more succulent than that fed by any other sort of grain. It is said, that no kind of food is more alluring to pheasants than buck wheat: the best provision, indeed, which can be made for them during the winter, is to take a waggon or cart load of unthrashed buck wheat, and lay it, in different heaps, in the cover or plantation where they resort; by which means, they will not only be kept from rambling in search of food, but it will certainly attract a great many visitors from distant parts. When farmers foresee that their dunghills will be insufficient for all the land intended to be sown with wheat, or if some of their land should be so distant from home that the carriage of dung thither would be attended with great trouble and loss of time, they can not well do better than to sow some lands with buck wheat, and plough it in for manure after the following manner—When the buck wheat is got into full blossom, which is the time of it's most succulent state, it ought to be rolled down, and the plough to follow the roller: and, for the purpose of covering it perfectly, with a sufficient quantity of soil, so that not a stalk may be seen above ground, the coulter with a skimmer affixed to it, an invention of that great agriculturist, Mr. Duck-et, of Esher, in Surry, is found to be of the greatest utility. The soil, after ploughing, ought to be rolled down, in order to close the seams between the furrows, to keep out the drought; and it is the best way, to roll down, at least, every day's

ploughing, before night. The land is then left undisturbed, till the time for wheat sowing comes on; for the succulent state in which the buck wheat has been ploughed, together with the warmth of the soil with which it has been covered, will not fail to bring on that degree of fermentation which is requisite to convert vegetables into rich manure. When the time arrives for sowing this land with wheat, it will require no farther ploughing; the land having been sufficiently pulverized by the preceding ploughings, and kept, by the fermentation of the buck wheat ploughed in, so perfectly mellow as to be quite fit for receiving the seed. To eradicate the few weeds which may have sprung up since the land was the last time stirred, a gentle harrowing will be found sufficient. Where the seed is to be put in by means of dibbling, the land ought to be made level, after harrowing, with a light barley roller; but Mr. Ducket's excellent agricultural implement, the five-shared drill plough, which makes the drills at nine inches distance, is to be preferred: the seed being sown by hand, and the drills covered with a light or bush harrow. Cows, weanling calves, mares with foals, pigs, &c. are fond of green buck wheat as fodder. The time to begin mowing it, is when about half in blossom; and it is best always to mow, a day before it is wanted, and at a time when perfectly dry, the quantity requisite, that it may get a little withered, so as to prevent the blowing of the cows, &c. by their eating it with too great avidity. It is best to put it in moveable racks; because, when laid in heaps on the ground, the cattle are apt to fight about it, and spoil a great deal by trampling. What falls from the racks, the pigs will feed on. The cows will then feed them-

selves, in the forenoon, with the greatest ease; and ought then to be brought home to the fold yard, where they will lay down and enjoy rest during the heat of the day: instead of which, if they were in the pastures seeking for food, which is often, at that time of the year, very scanty, they would be teased by flies and other insects; be running about, and heating themselves; and, instead of increasing their milk, would shrink from it every day more and more. Whoever makes the experiment, will be most agreeably surprised by the great quantity of excellent rich milk which his cows produce, at a time when all his neighbours, who have not been so provident, complain of the considerable reduction which they experience. It has been fully demonstrated, that an indifferent fallow crop of buck wheat has produced a clear profit of five pounds ten shillings an acre. When the land has stood for grain, the stubble ought immediately to be ploughed in; for, as the buck wheat should lay till perfectly dry, a good deal of grain will be shed on the land. This, if not destroyed before the land is sown with wheat or other corn, would appear the next season as a weed: but, by ploughing it in as soon as possible, it will quickly vegetate; and, after the manure has been set on, and spread, the ploughing in will destroy the shed or shelled buck wheat, and bring the land into a perfectly clean condition for receiving the seed for the next crop. When buck wheat has been mowed for green fodder, a single ploughing will be sufficient to fit the land for reception of any seed intended to be sown. It is stated, in the sixth volume of Mr. Arthur Young's celebrated *Annals of Agriculture*, that three crops were sown, on the same ground, between autumn and autumn, by the Reve-

rend R. Moseley, with only three ploughings: viz. winter tares in September, with one ploughing, which were reaped early in the succeeding summer; then, immediately, buck wheat was sown, after one ploughing and harrowing; and, in September, the buck wheat was ploughed in, and wheat sown on this single ploughing, the crop of which proved great. "Thus," it is observed by Mr. Young, "as the spring advances, and the sun becomes powerful enough to exhale the humidity of the land, the crop also advances, and screens it from the action of his beams. The weeds in the soil vegetating with the young tares, are either strangled by their luxuriance, or cut off with them, before they produce seed. This crop is so early cleared from the land, that the soil would remain exposed to the sun for three months, in the most scorching heat of the summer; and, if thus left exposed, the three ploughings would be hurtful to the soil, except that they might destroy some weeds. Hence, to give one ploughing immediately, and harrow in buck wheat, saves expence; and the growing herbage shades the earth, when it most requires to be protected: by this management, a dressing of manure is gained at the cheapest possible rate. In short, to introduce a system more compleat, is not in the power of science."

Cajeput Oil, for the Eyes, Rheumatism, Gout, Tooth Ache, &c.

THIS fine ethereal oil, which is brought from the East Indies, has till lately been very little known in England. Professor Thunberg, the famous Swedish traveller, ascribes to it the possession of pre-eminent virtues as an anodyne, antispasmodic, and stimulant. For chronic inflammations of

the eyes, a few drops being poured on a bit of soft linen cloth, and suffered to evaporate while held close to the afflicted organs of sight, over which the cloth is afterward to remain tied all night, has proved highly serviceable. In acute rheumatism, and even in the gout, it often affords immediate relief, on anointing the affected part, having a remarkable tendency to opening the pores. It also cures violent head-aches, on being applied to the temples or inhaled through the nostrils. In the tooth ache, from whatever cause it may arise, the cajeput oil is absolutely regarded as a specific; whether the affection proceed from a carious or hollow tooth, rheumatic acrimony, or a catarrh, &c. For this purpose, it is to be dropped on lint, and placed in the hollow of the tooth, or even around the gum, when it is generally efficacious in immediately affording ease to the sufferer. In painful chronic disorders, or paralytic complaints, its use is attended with the most salutary consequences. According to the Edinburgh Dispensatory, the cajeput tree, which furnishes the cajeput oil, is frequent on the mountains of Amboyna, and other Molucca islands, and obtained from the dried leaves of the smaller of two varieties. In the island of Banda, more particularly, it is prepared in great quantities; from whence it is sent to Holland in copper flasks. It comes to us of a green colour, very limpid, lighter than water, of a powerful scent like camphor, and a strong pungent taste resembling cardamoms. It is frequently adulterated with other essential oils, and coloured with milfoil resin. The green colour, in the genuine oil, is said to depend on the presence of copper; when rectified, it is quite colourless. It is, like the other

aromatic oils, highly stimulating; and is principally recommended, by physicians of the united kingdom, in hysteria, epilepsy, flatulent cholic, and paralysis of the tongue. The dose, when internally taken, for the above purposes, is from one to four drops, on a lump of sugar. Externally, it is applied wherever a warm and peculiar stimulus is requisite. It is employed, by the faculty, for restoring vigour after luxations and sprains; and for easing violent pains in gouty and rheumatic cases, tooth ache, and similar affections.

Chinese Yellow Stain, or Dye, for Silks, Stuffs, and Paper.

THE acacia, or Egyptian thorn, called in North America the locust tree, appears also to be a native of China; where, we are assured, the flowers of acacia make that beautiful yellow, with which the Chinese stain or dye their silks and stuffs, as well as colour their paper, in the following manner—Roast, over a clear and gentle fire, in a very clean copper pan, half a pound of acacia flowers before they are full blown, continually stirring them with a brisk motion; and, when they begin to turn yellow, pour over them a little water, and let it boil till it becomes of some consistence, and has also acquired a deeper colour. Then, straining the liquid through a piece of coarse silk, add to it half an ounce of finely pulverized alum, and an ounce of calcined and finely powdered oyster shells; mix the whole well together; and keep it for use.

Antidote to Opium, or Laudanum.

THE deleterious effects of opium, which are so often experienced in the form of laudanum, may sometimes happily be coun-

teracted, by a proper quantity of the acid juice of lemons taken immediately after. If acid of lemons be taken with, or even directly after, a powerful dose of opium, it's soporific quality will be checked. Four ounces of opium, for instance, or one hundred drops of laudanum, form a large, and often fatal dose; but, if an ounce of pure lemon juice, or twice that quantity of good vinegar, be added to every grain of opium, or every twenty-five drops of laudanum, such compound will most certainly produce a quite different effect. Instead of stupifying the head, and producing troublesome costiveness; it will not only afford relief to the bowels, but also cause a degree of cheerfulness never obtained by the use of opium alone, or even by strong liquors, and afterward occasion a composed and refreshing sleep. For this reason, the use of vegetable acids cannot be too strongly recommended to those who are habitually under the necessity of taking considerable doses of opiates. Even in the form of clysters, the mild vegetable acids, such as vinegar diluted with an equal quantity of cold water, are a safe and effectual remedy for costive habits; and few persons are unacquainted with the good effects of vinegar, &c. sprinkled plentifully about the floors and walls of chambers, where sick patients labour under putrid disorders, particularly during the heat of summer; in which case, also, the vegetable acids may be considered as antidotes to the poison of putridity.

Mr. Lynam's Curious and Simple Method of Dissolving Sal Ammoniac in Vinegar, with Fixed Air.

THE following cheap and expeditious manner of saturating the common solution

obtained by dissolving sal ammoniac in vinegar, with fixed air, or carbonic acid gas, which is a valuable addition to that liquor, was invented by Mr. Lynam, a respectable medical gentleman in London—Put a pint and a half of distilled vinegar into a decanter which has a closely fitting glass stopper: then introduce an ounce of pure sal ammoniac, previously broken into lumps, but not too small; because, by plunging it into the liquor too suddenly, the extrication of the gas would be so quick as to occasion it's dissipation in a considerable degree. The stopper of the bottle must be immediately tied over with a piece of leather, and the whole left undisturbed. Some weight, or pressure, may also be added on the top of the bottle, more effectually to promote or facilitate, the combination of the carbonic acid gas with the water. In a few hours, the ammoniac will be dissolved, and the carbonic acid absorbed by the liquor. By this simple process, while the acetated water of ammonia becomes strongly impregnated with fixed air, it is almost wholly deprived of that disagreeable taste which so peculiarly attends this medicine as it is customarily prepared. Of it's superior qualities, as a febrifuge, Mr. Lynam speaks from experience; and it likewise possesses the very great advantage of tending to keep the bowels open, even under the immediate influence of opiates. It also agrees, generally, with those weak and irritable stomachs which can retain scarcely any other medicine.

Basket Salt.

THIS finest and purest salt, for culinary purposes, which is also of the most delicate whiteness, is chiefly made from the water

of the salt springs in Cheshire, &c. It differs from the common brine salt, commonly called sea salt, not only in it's whiteness and purity, but in the fineness of it's grain. Some, in preparing it, use resin, and other ingredients, for separating the crystals, and reducing them to a smaller grain; while others operate this effect by keeping up a brisk fire beneath the pans, and constantly stirring the salt: the most approved method, however, of manufacturing basket salt, is to take out, for this purpose, the third draught of every pan which is working for the common brine salt, before the granules or crystals are formed; by which means, the salt will become very fine. It is then hard pressed into small wicker baskets, dried in the stove, and disposed of in these baskets for use. Some families entertain prejudices against basket salt, notwithstanding it's superior delicacy, from an idea, which does not appear warranted, that pernicious articles are used in it's preparation; it may, therefore, be satisfactory to mention that, by dissolving common salt, again evaporating it to dryness, and then reducing it to powder in a marble or iron mortar, they will obtain a salt almost equally delicate with the best basket salt, about the salubrity of which they cannot entertain the smallest degree of anxiety.

Linseed Jelly for Fattening Cattle.

IT is sufficiently known, that linseed oil cake wonderfully contributes to the fattening of cattle, and also renders their dung much richer than any other vegetable aliment. This article, however, having much advanced in price, and being sometimes not easily obtained, linseed jelly has been substituted, and is considered by some

agricultural writers as even superior to the oil cake. The jelly is thus directed to be prepared—Put, to seven gallons of water, one gallon of linseed which has been previously steeped in barely enough water to cover it for forty-eight hours: then boil it gently, for two hours; stirring the mass continually, to prevent it's burning. Afterward, cool it in tubs; and mix it with meal, bran, or cut chaff. Two quarts of this jelly is sufficient to be given, every day, for each large bullock, which amounts to little more than a quart of seed in four days. This is a most prodigious saving in the article of food, and may be considered as of the greatest importance to the breeders and fatteners of cattle.

Mince Pies.

THESE popular pies, so generally made in all families during the Christmas season, being composed of a variety of ingredients, are naturally much diversified by passing through so many hands as must necessarily be engaged in their preparation. In a general sense, the mince for these pies is to be considered as a fine composition of flesh, fat, fruit, spice, and sweetmeats; and, whatever ingredients, of these several descriptions, are selected, chopped small, judiciously proportioned, and well mixed together in a uniform mass, may be regarded as a good minced meat, or preparation for mince pies. The flesh, or meats, usually employed for making what is denominated the minced meat, are either the inside of a rump or underpart of a sirloin of beef, a bullock's heart, tripe, a neat's tongue, or the lean of a loin or fillet of veal; the fat, or suet, is either beef or veal suet, or marrow; the fruit, apples of the most favourite sorts, raisins also of the

choicest kinds, and the best currants; the spices, some of all descriptions; and the sweetmeats, candied citron, lemon, and orange peel, &c. The meat is, by most persons, dressed previously to being minced: but some of our best modern cooks prefer using it raw; while others recommend hard yolk and even white of eggs in preference to any meat whatever. After the whole is properly minced, it is moistened with wine, brandy, lemon juice, Seville orange juice, &c. and, when the mince meat is properly made and kept, it will continue good two months or more. Some, indeed, are of opinion, that it ought always to be prepared a month or six weeks before it is wanted for use. Though sufficient may seem to have been said, as a guide for every person's discretion in making mince meats, we shall concentrate, in a single receipt, what we conceive to be one of the very best methods of preparing mince pies—Chop small three pounds of tongue, beef, or veal, or half the quantity of hard boiled yolks of eggs; three pounds of fine fresh beef suet, or two pounds of suet and one pound of marrow; three pounds of lemon pippins, nonpareils, or other fine flavoured apples; and one pound of jar or sun raisins stoned. Then add three pounds of currants, washed and picked; with a pound of candied citron, and half a pound each of candied orange and lemon peel, cut in very small pieces. Mix the whole together with a pound of powdered loaf sugar; a quarter of an ounce each of finely pounded and sifted mace, nutmegs, cloves, and cinnamon; and the grated rinds of three lemons, and three Seville oranges. Put the whole, when blended, in a deep pan; and, mixing in a bason, a pint and a half of brandy, and a pint each of white

wine, and rose or orange-flower water, with the juice of the three lemons and three oranges, pour nearly half the liquor over the mince meat, and press the whole down as closely as possible with the hand: afterward, add the remainder of the liquor, and leave it to soak in at leisure. Keep it close covered, in a cool place, and it will remain good a long time. When wanted for use, sheet pans with a fine puff paste, put in some of this mince meat, cover them over with another sheet of the same paste, and set them in a moderate oven for about ten minutes. They must not be baked of a high colour.

Puffs.

PUFFS, properly so called, are a sort of small pasties, made with delicate puff paste instead of what is denominated standing or raised crust. This puff paste is also to be cut in square pieces, instead of round; and prepared apple, raspberry jam, &c. being put on each square, the puffs are turned over, and baked on tin plate. They are called apple puffs, raspberry puffs, &c. according to the contained ingredient.

Fried Eggs in Puff Paste.

PUT any number of eggs into boiling water, over the fire, and let them remain three minutes; then, putting them into cold water, carefully take off the shells without injuring the whites, and cover them compleatly with puff paste. Egg them over with a brush, and sprinkle them with a few finely sifted bread crumbs. Melt sufficient fresh lard or clarified butter in a stewpan, entirely to cover the eggs; and, when it is quite hot, put them in, and fry them of a nice golden yellow. They should be dished up on a napkin.

Mushroom Fritters.

MAKE a fine batter, by boiling half a pint each of milk and cream, with a little cinnamon and the rind of half a lemon, very slowly, for near three quarters of an hour; then, beating up three eggs about five minutes, mixing four table-spoonfuls of flour, with some sifted loaf sugar, and adding the strained milk and cream, with three table-spoonfuls of brandy. This batter, with a table-spoonful less of flour, will make most excellent pancakes; but, for the present purpose, it must be stiffer, otherwise it will not adhere to the mould in which these fritters must be formed. Having procured a proper mushroom mould, or shape, and made the batter as above directed, melt some fine lard, or clarified butter, in a stewpan; and, putting some sweet oil in a bason, dip in the mould, drain the oil from it, and then dip it into the batter, and immediately after into the hot lard or clarified butter. As the fritters become brown, lay them on paper, to soak up the fat: and then fill the hollow part with a nice custard, previously made for the purpose; sift over them some powdered loaf sugar; glaze them with a salamander; and serve them up hot, dished on a napkin. The custard may be delicately made as follows—Boil, for nearly half an hour, half a pint each of milk and cream, with a little cinnamon, loaf sugar, lemon peel, and a leaf or two of laurel; then take it off the fire, and let it stand to cool: in the mean time, beat up in a bason the yolks of four eggs, with half a table-spoonful of flour; and add the mixed milk and cream, by small quantities at a time, stirring it well continually. Then strain it into a stewpan, through a hair sieve; set it over a clear

fire; and, stirring it incessantly, till it comes to a boil, take it then instantly off, set it to cool, and add to it half a glass of brandy, or a glass of ratafia, with or without a couple of table-spoonfuls of orange-flower water. When these fritters are in all respects thus made, they are exquisitely delicious.

Good Family Method of Pickling Salmon.

AFTER properly cleaning and scraping a fine fresh salmon, split it down the back, and cut it into pieces of a proper size: then, putting it into a fish kettle with sufficient water to cover it, add about a pint of vinegar, with a handful of salt, a few bay leaves, a little allspice, and some whole white pepper. When the salmon is done, lay the pieces to drain on a clean cloth; and, boiling the strained liquor till nearly three parts reduced, put it in a pan to cool. On it's becoming quite cold, put in the salmon; which, if thus well managed, will not only be very good in a few days, but keep so several months.

Baked Carp.

STUFF a fine large carp, egg it all over, cover it well with fine bread crumbs, and drop on them a little clarified butter or oil. Then put it in a deep baking dish, with a little stock, broth, or gravy, half a dozen anchovies, as many bay leaves, a bunch of parsley, a faggot of both the marjorams and thyme, a sprig or two of basil, and half a pint of red port. Set it in a moderate oven, to remain for at least an hour: then, melting in a stewpan a small bit of butter, dredge as much flour as will soak it up, pour in the liquor from the baked carp, and keep stirring it over the fire till it boils up. On taking it off, squeeze

to it the juice of a lemon, add a little sugar, and season to palate with Cayenne pepper and salt. Dish up the carp garnished with parsley, and send the sauce to table in a small bason or tureen.

Braised Neck of Veal, and Oyster Sauce.

PUT on to blanch, in cold water, a fine neck of veal neatly trimmed; and, on it's coming to a boil, take it out, and plunge it into fresh cold water. Then, taking a stewpan, with about a quart of veal stock or broth, and any trimmings of the veal, &c. with a few onions, bay leaves, a bunch of parsley, a faggot of sweet herbs, and a blade of mace, put in the neck of veal, covered with a few slices of lemon and sheets of bacon, over which place white paper, and let it simmer on a stove for about two hours. In the mean time, prepare the oyster sauce in the following manner—Blanch a pint and a half of large oysters; then beard them, strain the liquor, and put to it the oysters. Melt, in a stewpan, a little butter, not more than an ounce; and, dredging it with flour till dried up, stirred all the time with a wooden spoon, add the liquor of the oysters, a little stock, or veal broth, and a gill or more of cream. It must be of a consistence somewhat thicker than béchamel, on account of the additional liquid which it will receive with the oysters, as they always retain a considerable quantity. The oysters being added, set the stewpan on a stove, to become quite hot; but they must by no means be suffered to boil, which would render them flavourless as well as hard. Squeeze in a little lemon juice, add a bit of sugar, and season to palate with salt and pepper. The veal being then taken up, and the fat dried from it on a cloth, place it on the dish in which it

is to be served up, with the oyster sauce so poured over as to leave as many oysters as possible on the top of the meat.

Buttered Lobsters.

AFTER boiling, till about half done, a couple of fine large lobsters, take off the tails, cut in halves the bodies, pick out the meat, and leave the shells entire. Then, breaking the tails and claws, get out their meat also, cut the whole very small, and put it in a stewpan with some fresh butter, a little essence of ham, half a gill each of cream and rich stock or consommé, a shallot, chopped parsley, half a blade of finely beaten mace, and a few sifted bread crumbs; the whole to be mixed over the fire for a few minutes, with a little juice of lemon, and seasoned with salt and Cayenne pepper. The reserved shells being filled with the mixture, it is to be sifted over with fine bread crumbs, and they are to be gently baked for rather better than a quarter of an hour; and, on serving them up, they may be heightened by a salamander, if not of a good colour.

Lobster Cake.

PICK the meat out of a couple of fine hen lobsters, which are to be preferred on account of the beauty of the spawn, and pound it very fine in a mortar, with eight or ten washed and boned anchovies; add a little beef marrow, the yolks of three eggs, and a bit of French roll soaked in cream. Add a little beaten mace, and season with fine salt and Cayenne pepper. Line a mould with sheets of fat bacon, put in the mixture, cover it with other sheets or thin slices of bacon fat, and set it in the oven for at least an hour and a half. When done, let it stand till quite cold; and then, put-

ting the mould in warm water for a few minutes, the cake will turn out. Take away the bacon, and serve up the cake, either ornamented or plain, with chopped aspect or savoury jelly placed round.

Hare Cake, &c.

BONE a hare, and cut the flesh in dice, with about a pound of lean mutton, and half a pound of lean ham. Mix all together with a little finely pounded spice, salt, long pepper, and the yolks of four eggs. Then, lining a mould with fat bacon, proceed in the same way as for the lobster cake, and serve it up in like manner surrounded by chopped aspect. In a similar way, may be made cakes of fowl, &c.

Veal Cake.

POUND very fine, in a marble mortar, cold fillet of veal, with one third the quantity of fat of ham. Spice and season it in the same manner as hare cake, &c. and mix it up well with clarified butter. Put it in a mould, set the mould in an oven for half an hour; and, on it's being done, let it stand to cool, dip the mould for a few minutes in warm water, turn out the cake, and ornament as fancy may direct.

Ham Cake.

THIS is made in all respects like veal cake, with fat and lean of dressed ham, pounded, spiced, seasoned, &c. instead of lean veal and ham fat. Ham cake may also be ornamented or garnished according to fancy.

Orange Marmalade.

THOUGH orange marmalade is usually made with Seville oranges, a very fine mar-

malade may be prepared in the same manner with China oranges. The best season for Seville oranges, in England, is from the middle of January to nearly the end of March; they may, indeed, be had at other times, but they are not in equal perfection. At this season, therefore, particularly the beginning of March, scoop the pulp from the oranges, into a hair sieve, with a bason beneath to receive the juice. Cut all the rind into thin slices, soak it three days in spring water, and then set it over the fire till it is near boiling up; when the water is to be poured off, and fresh added. After boiling the peel till very tender, strain from it the liquor, and beat the pulp of the oranges, having first taken away the pips, &c. till it be fine enough to pass through a sieve. Put as many pounds of powdered loaf sugar as there are of orange into a preserving pan, with an equal number of pints of the liquid in which the peels were boiled, and the juice; and let the syrup boil, till it hangs to the spoon: then add the orange pulp; and, boiling the whole together about ten minutes, well stirred while on the fire, fill the marmalade into pots, and let it stand till quite cold. Next day, put over each pot a cover of white paper moistened with brandy; and, on that, paper and white leather, or bladder and paper, in the same manner as other marmalades, jellies, &c. and keep them in a dry situation for use.

Curious French Method of rendering Wood Fire Proof.

THIS very simple mode of defending wooden materials from being consumed by flames, though exposed for two hours to their influence, was invented by M. Boulard, an architect, at Lyons, in France, a

few years ago; who gives the history of his discovery in words to the following effect. Being satisfied, after many tedious experiments, that a solution of potash is the most efficacious liquid for long resisting the action of fire, he was induced to apply it in a sort of paint or coating on wood; and found that, by the following easy method, wood was compleatly rendered fire proof—Dissolve, in cold water, as much potash as it is capable of holding in solution; and wash or daub with it all the boards, wainscoting, timbers, palings, &c. intended to be prepared. Then, diluting the same liquid with a little water, add to it such a portion of fine yellow clay as will make the mixture the same consistence as common paint employed on wood; and stir into it a small quantity of flour paste, such as is used by paper-hangers, bookbinders, &c. to combine both the other substances more intimately together. By coating, three or four times, similar to painted work, all wooden materials with this mixture, they will be secured from the action of fire, though exposed to it for a time exceeding two hours. The grand advantage, however, of this admirable preparation, consists in it's preventing the wood from ever bursting into flames. It is remarked, by the ingenious inventor, that twenty pounds of sifted yellow clay, a pound and a half of flour for making the paste, and a pound of potash, are sufficient to prepare a square rood of deal boards; so that the expences, when compared with the importance of the object, are truly trifling. Even furniture made of wood, such as chairs, tables, &c. and particularly the stair-cases and floorings of dwelling houses, may be so far enabled to resist the ravages of fire, as only to be reduced to

coals, or embers, without spreading the conflagration by additional flames; by which means, two hours at least are gained, for removing valuable effects to a place of safety, as well as rescuing the lives of all the family from danger. Such is M. Bou-lard's account of the nature and uses of his discovery; which, certainly, may be applied with advantage on several occasions.

Fly Water.

MOST of the fly waters, and other preparations commonly sold for the destruction of flies, are variously disguised poisons, dangerous and even fatal to the human species; such as solutions of mercury, arsenic, &c. mixed with honey or syrup. The following preparation, however, without endangering the lives of children, or other incautious persons, is not less fatal to flies than even a solution of arsenic—Dissolve two drams of the extract of quassia, in half a pint of boiling water; and, adding a little sugar, or syrup, pour the mixture on plates. To this enticing food the flies are extremely partial, and it never fails to destroy them.

Mr. Bakewell's Liquid, and Mr. Culley's Red Salve, for the Foot-Rot in Sheep.

THE foot-rot is a cruel disease, often fatal to sheep. It's first symptom is manifested by the animal's beginning to limp, without any visible cause, though the foot feels extremely hot. In the second stage, a yellowish white spot appears in the cleft of the hoof; which, gradually spreading, and growing livid, destroys the hair that in a sound sheep covers the foot: the diseased part also acquires a disagreeable smell, and the lameness increases. In the third stage, the malady sinks into the frog of the

foot; the shell of the hoof becomes loose; the frog fills with a fetid matter, which oozes out on a slight pressure; and a small tumour sometimes breaks out in the front of the leg, about an inch above the hoof. In the last stage, the foot is so completely mortified by the cancerous humour as to become incurable, and the skin is now the only valuable part of the animal. Notwithstanding the sufferings of the sheep under this distemper, and though they very soon begin to fall away, losing at length all their fat, they continue so eager for food, at the end of the second and commencement of the third stage, that they even crawl on their knees for sustenance. The famous Mr. Bakewell, and the almost equally celebrated Mr. George Culley, of Fenton in Northumberland, have each given remedies, highly approved, for the cure of the foot-rot in sheep, which are thus described—For Mr. Bakewell's liquid, dissolve four ounces each of vitriol and common alum, three ounces of verdigrease, an ounce and a half of white mercury, and an ounce of white copperas, all finely pulverized in a quart of white wine vinegar.—For Mr. Culley's red salve, mix four ounces of the best honey, two ounces of burnt alum reduced to powder, and half a pound of Armenian bole, with as much train or fish oil as will convert these ingredients into the consistence of a salve. The honey is first to be gradually dissolved, when the Armenian bole must be properly stirred in; after which, the alum and train oil are to be added. Mr. Arthur Young, who always employs the liquid previously to anointing the animals with the salve, seems to think Mr. Culley's red salve more efficacious than Mr. Bakewell's liquid; having known it cure diseased feet, in one or two in-

stances, where the liquid had failed. Either however, will commonly effect a cure, if not too long delayed. This disease is generally said to be infectious; but we doubt much the fact. The chief cause of the malady, is supposed to be long grass in wet seasons; but it is said that, if sheep be only suffered to lie on their own dung, a fermentation will take place, which occasions either the foot-rot or the foot-halt. So that good dry littering, and a strict attention to cleanliness, are here, as in most other cases, the best preservatives against disease.

Mr. Frederic's Patent Coal Cakes.

IN the year 1801, a patent was granted to Mr. Frederic, of Welbeck Street, for his invention of a fuel, or coal cake, which burns longer than common coal. The principal ingredient is clay; or, where that cannot be procured, cow dung, road or street mud, sawdust, turf, horse dung, straw, and particularly tanners waste: to which may be added, broken glass pulverized, or pitch, tar, oil cakes, or any other combustible matter that is not too expensive. These are to be mixed with coal dust, in circular pits, each five or six feet diameter, paved at bottom with bricks. In one of these pits, some clay being previously softened with water, and well worked with an iron rake, any other of the ingredients may be added after the following manner—Two men, provided with a pail, should first fill one of the pits a foot deep with clay; and throw in the small coal, together with the other ingredients, according to the quantity and proportion required. The whole should then be stirred repeatedly with a large rake, and the pit progressively be filled up, till the clay

becomes so thoroughly incorporated with the other substances, and acquires such a stiffness of consistence, as no longer to be stirred. More clay is then to be added, and the same operation repeated till the pit becomes full. When the mixture has remained till the water being in a great measure evaporated it is ready to form into cakes, a mould made of deal, about four cubic inches square, having been in the mean time prepared for that purpose, is to be first wetted, so as to prevent the mass from adhering; and it is also recommended to be overspread with sawdust, which will not only make the cakes more expeditiously dry, but occasion them to burn much the better. The cakes being moulded, the last operation is that of drying them; which should be done in a shed about seven feet high, and of a length proportionate to the quantity which may at once require drying. They might, indeed, be dried on the ground, in the open air, if there were no danger of losing the labour bestowed on them by rainy weather. A shed, therefore, is most eligible; which, as the patentee advises, should be divided into upright rows six or seven feet high, about three inches thick, and three feet distant; being intersected every six inches by a cross bar twelve inches long, for receiving on both sides laths of about three quarters of an inch thick, and which should be about two inches and a half apart. On these laths, the cakes are to be laid for drying; where they will, during the summer, become sufficiently dry in less than a week. Mr. Frederic, the patentee, has voluntarily consented to relinquish his exclusive privilege, with a liberality which does this gentleman the highest honour; and even offers to explain his process to any public

establishment, or charitable institution that may incline to prepare these cakes on a large scale, so as to sell them at a reduced price, for the convenience and comfort of the poor.

Coal Balls or Cakes.

IN the Museum Rusticum, it is said that, many years ago, coal balls or cakes, made with two thirds of soft mellow clay, free from stones and one third coal dust, or a ton weight of such clay worked into three or four bushels of small sea coal previously sifted, and formed into cakes or balls of about four inches diameter, thoroughly dried, were seen burning in several fires at the house of the Royal Society, then in Crane Court, Fleet Street. A similar sort of fuel has long been prepared in Germany; and particularly in the Bishopric of Liege, where it proves to the inhabitants a source of considerable emolument, as they annually manufacture great quantities of it for sale.

Count Rumford's Kindling Balls, &c.

THIS composition, known by the name of Count Rumford's kindling balls, is composed of equal parts of coal, charcoal, and clay: the two former being reduced to a fine powder, well mixed and kneaded together with the clay moistened in water; then formed into balls the size of an egg, and thoroughly dried. These balls, if dipped in a strong solution of nitre, and again dried, will be so inflammable as instantly to take fire from the smallest spark. Count Rumford expresses an opinion, in his celebrated *Œconomical Essays*, that a certain proportion of straw, cut very small, or of chaff, or even of sawdust, may be advantageously incorporated. The excellence of

the fuel thus prepared consists not only in it's æconomy, but in it's cleanliness; so that it is as well suited to improve the apartments of the opulent, as to augment the comfort of the humblest cottage hearth: for, as the Count truly remarks, "nothing is more dirty, inelegant, and disgusting, than a common coal fire."

Mr. Davey's Improved Patent Fuel.

FOR the improved fuel, as this article is denominated, a patent was obtained, in 1801, by Mr. Peter Davey. It is described, in the specification, as a mixed coke, composed of pit coal and charcoal, in various proportions, united previously to the operation of coking. For this purpose, the patentee adds to small sea or pit coal, charcoal, sawdust, tan, or any other materials which may be converted into charcoal, in proportionate quantities. These proportions, however, are not specified: the patentee simply observing that, for furnaces, or other large fires, the quantity of sea coal is to be increased; and, where the fuel is intended for small fires, it is to be diminished. The different ingredients, after being mixed, are to be dried in kilns; and so heated as to make them not only intimately cohere, but to expel the moisture and oleaginous parts, without consuming the substance of the coal. In this state, the improved fuel is fit for immediate use. It is easy to see, that all these different factitious fuels are formed on the same original principles of combination; and it is truly astonishing that, considering the obvious utility of them all, none of them appear to have been by any means very generally adopted, in a country where there is much good sense, and no want of motives to frugality.

Mr. Cruickshanks's Prescription for a Cough and Soreness of the Chest.

MIX together an ounce of boiling water or barley water, an ounce of gum Arabic powdered, and half an ounce of honey. Take a tea-spoonful now and then,

Russian Remedy against Bugs, Gnats, Bookworms, &c.

PLACE on the bedstead, or even in any other part of the room, a whole skin or large piece of genuine Russia leather, in the red dressed state, as it comes from that country; for, if it be dressed here, it is not found so effectual. This method of destroying or driving away bugs, gnats, &c. is practised in Russia, and has been found to succeed equally well in England. A few books bound in Russia leather, which is the most durable of all bindings, will often preserve a whole library from the depredations of those insects called bookworms. The odour, or scent, of the real Russia leather, is very peculiar; and it operates powerfully against these insects, which cannot exist where it greatly prevails.

Singular Case of Cure for a Scald.

THE following singular case was published, some years since, in a respectable public journal, from which it is verbatim transcribed, as it was subscribed by the party, Mr. William May—"In the winter of 1788," says this gentleman, in support of the usefulness of cold water for the cure of recent scalds, "I was sitting near a fire, on which was placed a large tea-kettle, filled with water that was then of a boiling heat. The kettle slipped from off the fire, and the whole or greater part of it's contents

was thrown over one of my legs. To lessen the extreme heat and pain which were instantly produced, the first thing that struck me was the affusion of cold water out of a large decanter, which fortunately stood at the time on the table; and which I instantly made, without waiting to take off my stocking, over the affected parts. In the mean time, feeling some relief from the application of cold, I ordered a pail of water to be procured, in which I repeatedly immersed the leg; and this I continued to do for about two hours, as nearly as I can recollect, getting a fresh pail of water as soon as any sensible degree of warmth was communicated by the scalded limb to that which I had been using. Having, by these repeated immersions, almost if not entirely got rid of the heat and smarting, I proceeded to draw off my stocking, with some caution, and not without suspicion that a part of the cuticle would have been removed along with it: but I was agreeably surprised to find, that the skin had suffered little or no injury; except that it was a little shrivelled and stiff in some places, which was as likely to have been occasioned by the cold as the hot water. No vesication succeeded; and, except a little peeling of the skin, and some partial stiffness, which were soon removed by rubbing the surface with oil, I never felt any subsequent inconvenience. To those who may chance to suffer any similar accident, I can venture, from this fact, independently of any theory in it's favour, to recommend the like mode of treating it. Oil, which is no unfrequent application, is a bad one; as it is an ill conductor of heat, and therefore tends to increase the heat of the surface to which it may be applied. Vinegar, though it has been considered to possess a sedative quality, and therefore to

be useful in such cases, as it will irritate much more than water, is on that account less proper; and the same may be said of other acids. Even lead dissolved in vinegar, which makes the famous extract of M. Goulard, is liable, in my opinion, to the same objection. It is hardly requisite to add, that there is a necessity of making the application of cold water as speedily as possible after the accident; for, if it be delayed till the blistering has taken place, which will happen in a very short space of time, any application made with a view to effect a compleat cure, must prove ineffectual." To this case, as stated by Mr. May, who disapproves of vinegar, perhaps without trial, we may add the following case of a still more alarming nature than his own, which was positively cured by cold vinegar only. Many years ago, Mr. Potter, the celebrated maker of German flutes, had the misfortune most dreadfully to burn or scald his hand, by overturning on it a considerable quantity of melted resin. Fortunately, at the moment of the accident, a German workman in his service proposed instantly to cure it by what he called his country method; being, in fact, nothing more than a plentiful use of cold vinegar. This was immediately obtained, the hand long immersed, and fine linen rags doubly or trebly folded kept afterward constantly wet with vinegar till the next day; after which, little or no pain or inconvenience were suffered by Mr. Potter, who related this extraordinary but undoubted fact to the present writer.

Decoction of Peruvian Bark, as prescribed by Mr. Cruickshanks.

PUT two ounces of powdered Peruvian bark into a pint and a half of boiling wa-

ter, in a tin saucepan with a cover, with some cinnamon and a little Seville orange peel. After the whole has boiled together for twenty minutes, take it off the fire, and let it stand till quite cold; then, straining it through flannel, put it up in small phials, and take four table-spoonfuls three times a day.

Cream for a Consumption.

BOIL, in three pints of water, till half be wasted, one ounce each of eringo root, pearl barley, sago, and rice; then, straining it off, put a table-spoonful of the mixture into a coffee cup of boiling milk, so as to render it the consistence of cream, and sweeten it with loaf or Lisbon sugar to palate.

Dr. Darwin's Decoction of Fox-Glove, for the Dropsy, Scurvy, &c.

THIS genuine receipt of the late Dr. Darwin, of Derby, given by him as an effectual remedy for the dropsy before tapping, was also recommended by that celebrated physician, in all scorbutic and scrophulous complaints, &c.—Take four ounces of the leaves of fox-glove, and boil it in a quart of water till it be reduced to a pint; add a table-spoonful of brandy, and cork it up close for use. Of this decoction, the dropsical patient must take a small table-spoonful at going to rest; and another at eleven o'clock next morning. Should this prove too violent, the above quantity must only be taken at bed-time. In cases of scurvy, &c. where the patient is not too far reduced, and particularly where the lungs are ulcerated, it is of the highest use. As, however, it is a powerful remedy, caution must be taken in administering it to subjects of a tender age, &c.

Liquid to take out Spots or Stains of Ink, Red Wine, Ironmould, Mildew, &c.

MIX an ounce each of sal ammoniac and salt of tartar, in a quart bottle of water, and keep it for use. Soak, and wash out in this liquid, the table linen, &c. thus spotted or stained; and, after the colour is discharged, get them up in the usual manner, when there will remain no visible effect of the injury.

Method of Washing Gold and Silver Muslins, &c.

MAKE a strong lather, with hot water and hard soap; then, turning the gold or silver muslins about, in the same manner as other fine muslins, chintzes, &c. let them go through two or three lathers, squeeze and spread them out immediately, and dry them either in the air or before a clear fire. By no means let them be rubbed, except in the spaces between the flowers; or lay an unnecessary time in the water, as that will hurt the lustre of the gold or silver. This method, carefully pursued, will not only wash them entirely clean, but restore and preserve their beauty equal to it's original state when perfectly new.

Art of Cleaning White Sattins, and all Sorts of Flowered Silks with Gold or Silver, &c.

MIX fine sifted stale bread crumbs with powder blue, and rub it very thoroughly over the silk or sattin; then shake it well, and dust it with clean soft cloths. Afterward, where there are any gold or silver flowers, take a piece of crimson in grain velvet, and rub the flowers with it, which will restore them to their primitive lustre.

Prepared Alabaster, for Cleaning Gold and Silver Lace, &c.

PUT into an earthen pipkin some finely pounded and sifted alabaster; and, setting it on a chaffing dish of coals, or over a stove, let it boil for some time, first stirring it frequently with a stick. On it's beginning to boil, it will be very heavy; but, when enough boiled, will in stirring be found very light. It is then to be taken off the fire, as sufficiently prepared. In order to use it, lay the gold or silver lace on a piece of flannel, and strew the alabaster powder over the lace: beat it well in with a hard cloaths brush: and, when this seems enough done, dust away the powder with a clean and softer brush. Calcin'd hartshorn is also recommended for cleaning silver or flat silver trimmings; and warm spirits of wine, applied with a soft brush and flannel, for restoring tarnished gold of any sort.

Curious small Cakes of Incense for Perfuming Apartments.

TAKE equal quantities of lignum Rhodium, and anise, in powder, with a little powder of dried Seville orange peel, and the same of gum benzoin, or Benjamin, and beat all together in a marble mortar. Then, adding some gum dragon, or tragacanth, dissolved in rose water, put in a little civet; beat the whole again together, make up this mixture into small cakes, and place them on paper to dry. One of these cakes being burnt in the largest apartment, will diffuse a most agreeable odour through the whole room.

Sea Venison.

ON killing a sheep, keep stirring the

blood till it gets quite as cold as it will be without congealing. Then, cutting up the sheep, take off the leg of one side like a haunch, cut off the shoulder and loin, and the neck and breast in two. Steep all in the blood as long as the weather will permit, having first taken off all the suet; then hang the haunch where the sun cannot penetrate, as long as it will keep sweet, and roast it like a haunch of venison, when it will eat very finely. Lay the other joints with the fat sides of the meat down in a large pan, or in a hollow tray; pour over them a quart of red wine, and a quart of rape vinegar; and, when they have remained twelve hours, take the neck, breast and loin, out of the pickle. If the heat will permit, the shoulder should remain a whole week; and then, being rubbed with a quarter of an ounce each of bay salt and saltpetre, and coarse sugar, with a handful of common salt, continue a week or ten days longer. Bone the neck, breast, and loin; season them to palate, with salt and pepper; and make a pasty in the same manner as with venison. Boil the bones for gravy, to fill the pasty when it comes out of the oven. The shoulder is to be boiled just as it comes out of the pickle, and eaten with peas pudding. If the heart, liver, and lights, on being first taken out of the sheep, are boiled for a quarter of an hour, then cut small, chopped very fine, and mixed with four large blades of mace, a dozen cloves, and a large nutmeg, all beaten to powder, adding a pound of finely chopped suet, half a pound of sugar, two pounds of picked and cleansed currants, and half a pint of red wine, and the whole being made into a pie is baked for about an hour, it will be found very rich, and highly agreeable to most

palates. This is considered as an admirable disposal of a sheep, at sea ; and, perhaps, might sometimes be agreeably adopted on shore, in situations where venison is difficult to be procured.

Parmasan Toast.

CUT a thick round of bread, toast it nicely brown, and butter it well while quite hot ; then grate over it Parmasan cheese to the thickness of the toast, and brown it with a salamander, or other hot iron. Though it may seem difficult to improve the flavour of Parmasan, by any seasoning, those who are of a different opinion may endeavour to please their own palates, with pepper, salt, mustard, a little mace, &c. In either way, it is what the French gourmands denominate an excellent *bonne bouche*.

Bombarded Veal.

THIS elegant dish is thus made—Get a fine fillet of veal ; and, cutting out of it five lean pieces the thickness of the hand, roll them a little up, and lard them very thickly on the round side with little narrow and thin pieces of bacon. Take five sheeps tongues, which have been first boiled and blanched ; lard them, as it is called, with very small bits of lemon peel ; and make a well seasoned force meat of veal, bacon, ham, beef suet, and anchovy, well beaten in a mortar. Make another tender force meat of veal, beef suet, mushrooms, spinach, parsley, thyme, sweet marjoram, winter savory, and green onions ; beating it well with a seasoning of salt, pepper, and a little mace. Form a round ball with the other force meat ; and, stuffing it in the middle of this, roll it up in a veal caul, and bake it. Tie up what re-

mains like a Bologna sausage, and boil it ; first, however, rubbing the caul with the yolk of an egg. Put the larded veal into a stewpan, with some good gravy, and stew it gently till enough ; then, skimming off the fat, put in some truffles and morels, with a few mushrooms. The force meat being sufficiently baked, lay it in the middle of the dish, the veal round it, and the tongues fried and laid between. The boiled force meat is to be cut into slices, fried, and thrown all over ; and, on them, pour the sauce. Artichoke bottoms may be added, with sweetbreads and cocks combs, &c. Garnish with slices of lemon, and bunches of barberries.

Excellent Garlic Cough Syrup.

THINLY slice three heads of garlic into a half pint bason or mug ; and, adding four ounces of clarified honey, with a quarter of a pint of vinegar, set the mug or bason in a boiling water bath. After it has remained about half an hour, so as to smell powerfully of the garlic, strain it off, mix it with an equal quantity of the best French brandy, and keep it closely corked for use. To be taken, the first thing in the morning, and the last at night, in doses of two tea-spoonfuls at a time, out of a glass in which is first put a single tea-spoonful of water. This excellent syrup, the communicator says, is known to have cured many persons in the last stage of a consumption, after every thing else had failed, and is particularly efficacious in asthmatic coughs and shortness of breath.

Polish Remedy for the Bite of a Mad Dog.

THIS celebrated remedy for the most dreadful of all calamities, is thus described by Dr. Moneta, formerly Physician to the

King of Poland—Instantly cover the wound with fresh earth, or with snuff, to imbibe the saliva of the animal, and then wash it with water. At the same time, let half a pound of fresh butter be warmed in four times as much vinegar; and, when the wound is cleared, apply a compress of linen steeped in that mixture, and moisten it very often with the same, for nine days; after which, remove the compress, and cure the wound in the usual way. During the time the vinegar mixture is used outwardly, the patient must take, four times a day, doses of an ounce and half each of vinegar, warmed with a little fresh butter; and also use, as common drink, for at least fifteen days, pure water, acidulated with vinegar and lemon or citron juice. The patient, if plethoric, may be bled. Dr. Moneta has, by the above remedy, prevented the hydrophobia, which follows the bite of a mad dog, in more than sixty persons; and has also used it, always with success, against the venomous bites of vipers, &c.

Fox-Glove Juice, for Deafness.

BRUISE, in a marble mortar, the flowers, leaves, and stalks, of fresh fox-glove; and, mixing the juice with double the quantity of brandy, keep it for use. The herb flowers in June, and the juice will thus keep good till the return of that season. The method of using it is, to drop every night, in the ear, a single drop; and then, moistening a bit of lint with a little of the juice, put that also into the ear, and take it out next morning, till the cure be completed.

Dr. Hartley's Celebrated Mixture for the Gout in the Stomach.

THIS admirable remedy of the celebrated

Dr. Hartley for that dangerous malady, the gout in the stomach, which often proves so soon fatal, is thus simply prepared—Take cardiac confection, and aromatic species, each one dram and a half; syrup of ginger, six drams; orange peel water, two ounces; and simple cinnamon water, six ounces. Make a mixture; of which, take three table-spoonfuls occasionally.

Wonderful Case of immediate Relief afforded to Persons injured by Lightning.

THE following extraordinary case of relief afforded, by cold water, to a family in America, who had been smote with lightning, is extracted from the New York Advertiser—"On the night of the 25th of June 1803, the house of Mr. William Martin was struck with lightning, which entered the room where Mr. Martin and his wife were asleep. Mrs. Martin was affected across her loins, and particularly in her right arm; the other arm was affected, but in a less degree. Before she got off the bed, she discovered her husband speechless. When she had got off the bed to the floor, with the child, she crawled to the front of the bed. Here, on the floor, the water stood a small depth, being driven in at the door. On putting her right hand, which was, as already observed, the most affected, into the water, she felt immediate relief. Her arm and hand remained weak, but the insensibility and numbness were immediately taken away. She had called her two little sons, who slept in the chamber; and, on putting her hand into water, as mentioned above, ordered the oldest to fetch a bucket of water, which she directed him to pour on his father, as he immediately did. This he repeated, till Mr. Martin began to move, and raised himself on

his hand and knees. The little boy then came in with the fifth bucket of water, which his mother ordered him to pour on his father's head. This he did; when Mr. Martin got up, stood on his feet, and with wildness in his countenance cried out—"What are you doing?" Mrs. Martin informed him they were struck with lightning, and shewed how the bed-cloaths were burnt. He then became composed. He remained, however, in great pain, in his head, neck, and shoulders; which continued for several days, but by degrees went off." This account, however extraordinary, was so certified in America, as to leave no reasonable doubt of its authenticity; an important discovery, in that quarter of the world, where the effects of the frequent and terrible lightnings are often dreadful.

Dutch Receipt for Curing Herrings.

THE following is said to be a genuine account of the Dutch process for curing herrings—The herrings, as soon as caught, must be strewed plentifully with salt, on board the vessel. The full herrings, with either hard or soft roes discernible, when salted, must be sorted, and separately packed; those which are not yet come to maturity, or have no roes, are not to be by any means mixed or packed with those which have. The fresh-caught herrings, when salted, must be gipped with a very sharp knife; and, the guts being carefully taken out, without injuring or dislodging either of the roes, a small quantity of small salt must be introduced into the belly with the middle finger. To this account, we may be permitted to suggest that, perhaps, the common salt used by the Dutch is coarse bay salt; and, not very improbably, the

small salt may be a little finely pounded sal prunella.

Treacle Carimel, or Pop-Lolly.

THIS article, so well known to children, by the names of lolly-pop, suckers, &c. is thus directed to be made—Take a pound of treacle, two ounces of butter, and a quarter of a pound of Lisbon or fine moist sugar, with about a race of ginger finely grated, and boil the whole in a brass skillet till it is quite crisp; then, wetting a wooden bowl, pour it in, to cool, and roll, twist, or otherwise form it into any of the usual shapes.

Raspberry Syrup.

MIX half a pint of white wine vinegar with a pound of raspberries a little mashed, in a well glazed pan, and set it in a cool place for twenty-four hours. Then run the liquid through a hair sieve, but without any forcible pressure, to three quarters of a pound of powdered loaf sugar: and, when the sugar is all dissolved, just boil it up, over a stove or other clear fire; and keep stirring it, when taken off, till quite cold. Bottle it, and keep it in a cool place. The raspberries, after the liquid is run off, make excellent jam, with the addition of about half a pound of powdered loaf sugar to a pound of the fruit.

Astonishing Cures of the Palsy.

THIS disorder has generally been deemed incurable; but, if credit be given to the following article, published in the Newcastle and other newspapers in January 1802, a discovery has been made, by means of which it may more easily be cured than almost any disease with which humanity is afflicted. The particulars of this singular

discovery are thus related—"We have great pleasure in informing our medical readers, that palsy, hitherto the opprobrium of the healing art, yields to the vivifying powers of the gaseous oxyd of nitrogen taken into the lungs. This remarkable effect was discovered partly by chance, during the lectures on chemistry lately given in Newcastle upon Tyne, by Mr. Stancliffe. As the mode of preparation, and the uses of this gas, formed a part of the course, and the newly invented breathing apparatus rendered it's application extremely easy, it was taken by many of the subscribers with the effects it usually has on persons in health, as described in Dr. Beddoes's Treatise. A poor man, who had been afflicted with the paralysis for two years, which deprived him of the use of one arm, and nearly of one side, and of course plunged him deeply in melancholy, was brought rather with the view of trying it's usual exhilarating effects on his mind, than with the hope of his receiving any corporeal benefit. The result, however, exceeded all hope, and surprised the spectators. In a short time, he felt a tingling sensation in the palsied parts, which was succeeded by their compleat restoration to healthy action. He has breathed the gas two or three times since, and continues well. It is remarkable that, although this patient consumed four or five times more of the air than a healthy person could, it did not produce those intoxicating effects which it does on a person in health, but only caused a serene cheerfulness; which, we conceive, is a distinguished mark of it's being a fit application to paralytic subjects. It has since been applied in cases still more desperate, and of longer standing, with the most asto-

nishing effects. Sight, which had been lost for seventeen years, by paralysis, has been restored; and there is no doubt that this terrible malady, till now reckoned incurable, will in future be expelled from that class of ills which baffle the physician's art."

Caraway Buns.

TAKE two pounds of fine flour, well dried and sifted; and, beating up four eggs, put to them four table-spoonfuls each of yeast and white wine, beat the whole well together, and strain it into the flour. Stir it well about with a spoon; and, melting a pound of butter in a gill of cream, put it in, and stir it with the hand all one way. Then set it by the fire to rise, till the oven be ready, strew in a pound of cleansed caraway seeds, make it up into buns or cakes, and bake them on tin plates.

Frosted Currants.

DIP bunches of currants in white of eggs; sift over them double refined sugar; and lay them, bunch by bunch, to dry on wires, in a stove or other warm place.

Gilliflower Wine.

PICK the flowers clean from the seeds, and put them into an earthen pan or pot; then, having boiled the water, and let it stand till the steam is off, pour it in over the flowers, and bruise them well together till it looks as deeply coloured as is wished. Strain it off; and, on it's becoming only the warmth of new milk, put to it a little good ale yeast, and cover up the vessel close. When the liquid becomes clear, draw it into bottles, with a little loaf sugar, and cork them close. It may be drank in six weeks, but will keep good two years.

Oyster Sausages.

SHRED very small a pound of the lean of a leg of mutton, and two pounds of beef suet; in larger bits, a pint and a half of oysters; and very small, half a handful of sage. Mix all together with the liquor of the oysters; season it with pepper and salt, adding half a dozen pounded cloves, and a blade or two of beaten mace; break among it three eggs; and work up the whole with grated bread crumb. Make them up, as wanted, either in skins or cakes, and fry them in butter.

Excellent Hot Cakes for Tea.

DRY before the fire a quart of fine flour, and rub into it a quarter of a pound of butter; then, beating up a couple of eggs, with two tea-spoonfuls of moist or powdered loaf sugar, and a table-spoonful of yeast, pour the whole into the centre of the flour, and keep mixing it well with a pint of warm new milk. Beat it up with the hand, till it comes off without sticking; and set it, covered with a cloth, to rise before the fire. After it has remained about half an hour, make it up in round cakes about an inch thick; put them on a tin plate; set them before the fire, to rise a little, for ten minutes; and, having baked them in a slow oven, butter them, and eat them hot.

Eye Water for Horses.

THE following preparation is highly recommended, as being of singular efficacy in curing the eyes of horses, when they are afflicted with rheum—Beat, in a marble mortar, four ounces of ground ivy, with the hard boiled whites of half a dozen eggs; adding half a pint of strained white

wine, a gill of rose water, and an ounce and a half each of sugar candy and white vitriol. After beating and well incorporating the whole with the pestle, strew over the mixed ingredients an ounce of pure salt; and, covering the mortar, place it in a cool cellar. When it has thus stood six hours, pour the whole into a clean bag of white serge, place beneath a vessel to receive the liquor, and preserve it for use in a glass bottle. A small quantity of this liquor is to be poured into the horse's eyes every morning and evening. Some horses have naturally weak and weeping eyes; which, on being daily washed or bathed with brandy only, may easily be cured.

Sir John Hill's Curious Art of Preserving Flowers, &c.

WASH a sufficient quantity of fine sand, so as compleatly to separate all extraneous matter; and, after drying it, sift it quite free from such gross impurities as would not rise in washing. The sand being thus carefully prepared, and in readiness, any flower or plant intended to be preserved should be gathered with a convenient portion of the stalk; and, an earthen vessel being provided, adapted to the size of the flower or plant, some of the prepared sand is to be heated, and so placed in the vessel as equally to cover the bottom. On this bed of sand, the flower or plant is to be placed, without touching any part of the vessel; and more sand is now to be sifted over, so as that the leaves may gradually expand, without receiving any injury, till the plant or flower be covered to the depth of two inches. The vessel is next to be placed in a stove, or hot house, heated by gradations to the

fiftieth degree of Reaumur, or about a hundred and forty-four degrees of Fahrenheit, where it should stand for a day, two days, or more, in proportion to the thickness or succulence of such plant or flower. At the termination of the requisite period, the sand may be gently shook off on a sheet of paper, and the plant carefully taken out. It will then be found in all its beauty; its shape being as elegant, and its colour as vivid, as when it was growing in a natural state. There are some flowers, especially tulips, which require certain little operations, in order to preserve the adherence of their petals: and, with respect to these, it will be necessary to cut the triangular fruit that rises in the middle of the flower, previously to covering it with sand; for the petals will then remain more firmly attached to the stalk. This method may be applied, with advantage, to such plants and flowers as are employed in medicine; as, though it may not always be necessary to preserve their original colour and form, it seems agreed that the less change they undergo the better their natural properties will be retained.

Art of Preserving Flower Buds, so as to Bloom in the Winter.

By the following process, flowers may be prepared so as to retain their beauty during the winter, and even to blow at any required period—Select the most perfect buds of the flowers intended for this purpose, just at the time when they are about to open; and, cutting them off, with a pair of scissars, leaving to each a piece of the stem about three inches long, immediately cover the end of the stem with Spanish wax. When these buds become somewhat shrunk and wrinkled, they are to be folded

up, separately, in a piece of clean dry paper, and deposited in a dry box or drawer where they will keep without decaying. The day before the flowers are wanted to blow, the wax is to be cut off the buds; and they should, in the evening, be immersed in water wherein there has previously been dissolved a little nitre or common salt: when they will, next day, if exposed to the rays of the sun, expand with all their original fragrance and beauty.

Methods of forming a Herbal, Herbarium, or Hortus Siccus.

By the several names of a herbal, herbarium, or hortus siccus, botanists distinguish those collections of dried plants or herbs, which they preserve on or between the leaves of books; and where, to form a compleat classical assemblage, they should be scientifically arranged, agreeably to the improved state of the Linnæan system, in their respective classes, genera, species, and varieties. The name hortus siccus, or dry garden, is applied, however, to any collection of specimens of plants which are carefully dried and preserved. Various are the methods employed by botanists for drying and preserving plants with this intention. The following process was suggested, many years ago, by Sir R. Southwell, in the Philosophical Transactions of the Royal Society—Lay the plants flat between papers; then place them between two smooth plates of iron screwed together at the corners; and, in this state, commit them to a baker's oven for two hours. After taking them out, rub them over with a mixture of equal parts of brandy and aqua fortis; then paste them down on paper, with a solution of gum tragacanth in water. Then lay them in a book, where

they will adhere, and retain their original freshness. By the following still more simple process, however, the colour of the tenderest herbs may be preserved, and the most delicate flowers retain all their pristine beauty—Flatten the plant, by passing a common smoothing iron over the papers between which it is placed, and dry it slowly in a sand heat. For this purpose, the cold sand ought to be spread evenly, the smoothed plant laid gently on it, and sand be sifted over so as to form a thick bed. The fire is then to be kindled, and the whole process carefully watched till the plant be gradually and perfectly dried. A more compleat method than even this, but obviously formed, in like manner, on Sir John Hill's plan of preserving the bloom of flowers, &c. has been suggested by Mr. Whateley. This gentleman recommends to be procured, as preliminary preparations, in the first place, a strong oak box, of the same size and shape as those employed for packing up tin plates; secondly, a quantity of fine sifted sand sufficient to fill the box; thirdly, a considerable number of pieces of pliant paper, from one to four inches square; and, lastly, some small flat leaden weights, with a few small board books. The specimen of each plant intended for the herbal is to be gathered, when dry and in full bloom, with all it's parts as perfect as possible, and conveyed home in a tin box, well secluded from the air. Being cleared from the soil, as well as stripped of any decayed leaves, it is to be laid on the inside of one of the leaves of a sheet of common cap paper. The upper leaves and flowers of the plant are next to be covered, when expanded, by pieces of the prepared paper, and have one or two of the leaden weights placed

on them; after which, the remainder of the plant is to be treated in a similar manner. The weights ought next to be gently removed, and the other leaf of the sheet of paper folded over the opposite one, so as to contain the loose pieces of paper and plants between them. A book or two is now to be applied to the outside of the paper, till the intended number of plants is thus prepared; when, a box being filled with sand to the depth of an inch, one of the plants is to be put in, and covered with sand sufficient to prevent the form of the plant from varying. The other plants may then be placed in succession; and likewise covered with a layer of sand, one inch thick, between each. After which, the whole is to be gently pressed down in a greater or less degree, according to the tenderness or firmness of the plants. The box is next to be carefully placed before a fire, with one side occasionally a little raised, as may be most convenient, the sides being alternately presented to the fire two or three times in the day; or, the whole may be put into a gently heated oven. In two or three days, the plants will become perfectly dry; when the sand should be taken out, and put into another box, while the plants are removed to a sheet of writing paper. This method of preserving plants is stated as being preferable to every other; since both the flowers and leaves, if kept loosely within the paper, in a dry room, without exposure to the air, will retain their beauty for several years. It is, however, necessary to inspect them at least once in every year, for the purpose of destroying any small insects which may accidentally breed among the plants. This effect, too, may be greatly if not entirely prevented, by confining the leaves in Russia leather.

Easy Method of making a Cork Waistcoat to prevent Drowning.

THE following curious contrivance of a cork waistcoat, to prevent accidents by drowning, does not exceed twelve ounces in weight; it may be easily made, and at a very moderate expence. Mr. Dubourg, the inventor, simply describes it as composed of four pieces of cork, two for the breasts and two for the back, each being nearly of the same length and breadth as the quarters of a common waistcoat. The whole is covered with coarse canvas, having two holes to put the arms through. Spaces are left between the two back pieces and each breast piece, that they may be the more easily adjusted to the body. Thus, the waistcoat is open only in the front, and may be either fastened on the wearer with strings, or leather straps and buckles. This cork waistcoat, which is thought more simple in it's form than any contrivance for a similar purpose, was tried by the inventor in the Thames; who not only found that it supported him on the water, but that even two men, with their utmost efforts, were unable to sink him. This contrivance is eminently calculated for mariners, fishermen, sea passengers in general, and all who resort to bathing places; as the most timid and delicate person may, with perfect safety, boldly venture into a rough sea, protected by one of these waistcoats. Nothing but extreme folly can prevent their becoming very general.

Chinese simple Apparatus to prevent Drowning.

THE Chinese merchants, when going any voyage, always provide themselves with the following simple apparatus, by

the use of which all persons, however unskilled in the art of swimming, may easily keep above water, and thus save their lives in case of shipwreck—Place, horizontally, four bamboos, two before and two behind the body of each person, of such equal lengths as to project about twenty-eight inches; and, crossing these, on each side, by two others of the same lengths, the whole are to be properly fastened or secured together, leaving a square space in the middle sufficiently large for admission of the body. The four cross bamboos being thus formed and fastened, the person in danger puts his head through the central square, drops the bamboo frame down to his waist, and there securely ties it, by which ready expedient he is effectually prevented from a possibility of sinking. Hollow rods, of a proper size, made like the larger joints which inclose the smaller in portable fishing rods, would supply the place of those sufficiently large bamboos which it might be difficult to procure in Europe.

Dr. Radcliffe's Syrup for Shortness of Breath.

TAKE balsam salve, commonly called balsam of Tolu, two ounces; and coltsfoot flower water, twelve ounces. Digest them in a glazed vessel, well luted, for two hours; then strain it; and, with a double quantity of fine loaf sugar, make it into a syrup. Take two spoonfuls, in the morning, afternoon, and at night, fasting some time before and after.

Old Receipt for Daffy's Elixir.

IN a very old collection of valuable receipts, we find the following for Daffy's celebrated elixir—Take elecampane roots,

sliced liquorice, coriander and anise seeds, senna, oriental guaiacum, and carraway seeds, each two ounces; and raisins, stoned, one pound. Infuse these, four days, in aqua vitæ or white anniseed water, three quarts of either. The utmost dose is four spoonfuls, to be taken at night. An ounce of rhubarb, two ounces of manna, and one more of guaiacum, may be added.

Elder Flower White Wine.

BOIL six gallons of the purest spring water; and, when it has stood till only little more than blood warm, put in twenty pounds of Malaga raisins chopped small, with the juice and peels of six lemons and three ounces of dried elder flowers. Let the whole stand for a fortnight in a large tub, stirring it at least once every day; and then, straining it through a hair sieve to five pounds of powdered loaf sugar, stir it well to assist the fermentation. Stop it up close for five or six weeks; and, if then fine, bottle it off. Should it not be fine, put to a quart of the wine two ounces of isinglass; and, when it has stood to dissolve two or three days, put it into the cask, and stir the whole well together: after which, let it stand a fortnight, and it will not only be fit to bottle, but keep good any length of time.

Countess of Kent's Celebrated Powder.

TAKE half an ounce of the blacks of crabs claws, two drams of crabs eyes, one dram and a half each of red coral and the purest amber, half a dram each of the roots of contrayerva and scorzonera, four scruples of the largest seed pearl, and forty grains of the best oriental bezoar. Powder all these severally; mix them together; and, having infused a little saffron in harts-

horn jelly, make them up into balls, with the addition of a dram and a half more of contrayerva. Dry them not in the sun, or by the fire, but only in a warm place. A little musk or anibergrease may also be added, or not; but perfume is considered as prejudicial for any person who is subject to fits or vapours.

Dr. Radcliffe's Universal Powder.

It has been observed, by an ingenious medical writer, that "testaceous powders were never more universally used than by this great man. They were, to him, like Hudibras's sword, for they served all purposes." The following prescription of Dr. Radcliffe, which seems founded on that of the Countess of Kent's in our preceding article, though considerably simplified, has obtained the name of Dr. Radcliffe's universal powder—Take crabs claws prepared, crabs eyes prepared, pearl prepared, and pearl sugar, of each a dram. Mix, and make a powder. Divide it into eight papers; of which, take one every morning and evening, in a table-spoonful of ass's milk, drinking half a pound after it. "To speak truth," says the writer above mentioned, "in England, the most rebellious distempers we are infested with, are from stubborn mineral salts; the correction of which is in no way better compassed than by the absorbing powders, calces, and lacteats: so that, in consumptions, where the salts, by their vicinity and plenteousness dilaniate the fibres into an ulcer; or occasion, by their irritating particles, a brisker oscillation of the fibres, and consequently a quicker circulation, and a hectic; nothing has been found more effectual, than this powder and ass's milk. Moreover, as the excessive heat in the blood is also

communicated to the stomach, the milk, if put to it, would coagulate, as is usual in dairies which are over hot, and thus would be robbed of great part of it's virtue. This prescription is also of admirable use in any eruptions that depend on acrimonies of the volatile species; and which are generally known by their great itchings, and a great effervescence in the palms of the hands and soles of the feet. In stranguries, from acrimonious salts, milks and these powders do well. Scorbutic persons of the hotter kind are relieved by this method, having first premised some few doses of an infusion of senna and rhubarb." In short, wherever acrimonious salts prevail, as is the case in the greater part of diseases, these universal powders may be more or less beneficially administered.

Dr. Palmer's Efficacious Electuary for the Stone.

THE following is extracted from a very old and respectable collection of manuscript receipts—Take cassia, newly drawn, one ounce and a half; chosen rhubarb, in powder, one dram and a half; Cyprus turpentine, well washed, seven drams; species diatragacanth, frigid, one scruple; liquorice, in powder, half a dram. Mix all these together, in a sufficient quantity of syrup of althea, or marshmallows. The dose is a quantity the size of a good walnut, in the morning fasting; drinking with it a good quantity of plain posset. An hour after, drink a good draught of white wine posset, with nutmeg and sugar. Then walk some time, and eat when appetite invites. This electuary was prescribed by the doctor to his brother; who, at twenty-six years of age, was to have been cut for the stone: this, however, had so successful

an effect as to dissolve the stone in a very short time, carrying it away in gravel; and he lived, after it, without torment, or any trouble, to eighty years of age. The like good effect it had with Lady Packhurst, who had been most miserably tormented with the stone, and with an ulcer in her kidneys; but, for these seventeen years, since she used this electuary, was never troubled more.

Excellent Remedy for an Asthma.

BOIL half an ounce of zedoary, two drams and a half of flour of brimstone, a dram and a half of gum ammoniac, and half a dram of saffron, in three pints of hydromel, or water sweetened at discretion with honey, till reduced to a quart. Drink an ounce of this cold, three times a day; in the morning fasting, at five in the afternoon, and on going to rest.

Wash and Fomentation for an Old Wound.

BOIL two handfuls of ground ivy with roche alum, about the quantity of two walnuts, in three quarts of spring water, till it comes to two. Wash the wound with it twice a day, for half an hour, bathing or fomenting with flannel as hot as can be borne by the patient. The use of this has been attended with very great success.

Dr. Willoughby's Pills for Palsy, Convulsion Fits which affect the Head, Vapours, Lunacy, &c.

TAKE equal parts of galbanum, assaefetida, and saffron, dried and powdered; beat them well in a marble mortar, with sufficient mithridate to make a good consistence for pills; and, to each ounce, after the whole is thus mixed, put three drams of oil of amber. Keep it closely covered

in the manner of a conserve; and roll up, for a grown person, two large pills, every night and morning, to be taken for at least a month. These pills, it is added, in the manuscript collection from which this receipt has been extracted, have cured persons in such outrageous fits of insanity as occasioned them to be fastened down in their beds.

Diet Drink for the King's Evil, and for Sweetening the Blood, to be taken at Spring and Fall.

MIX six ounces of senna of Alexandria; two ounces of rhubarb; two ounces each of sarsaparilla, sassafras, and green liquorice; four ounces of sliced or bruised mechoachan; and one ounce each of the seeds of cardamom, anise, sweet fennel, carraway, and coriander. Infuse, for a night, ten ounces of sassafras, in two gallons of water, over a gentle fire; and, next morning, putting the above ingredients into the said liquor, with two handfuls of borage and buglos flowers, let all infuse, for two or three hours, over a gentle fire, till reduced to about six quarts. Put a pound of antimony into a linen bag; and tie it to the lid of the pot, so as that it may hang in the infusion. When the whole is taken off the fire, and has stood till cold, strain it, let it settle, and then bottle it for use. The same antimony will serve for repeated use at least twelve months. Half a pint, more or less, of the above diet drink, may be given to the person afflicted, according to the age or constitution of the party. If it should not purge sufficiently, a little gentle physic may be taken once a week. The receipt for this medicine, which is stated to have done great cures in the family from whose collection it is

extracted, cost them a very considerable sum. It is a most excellent diet drink for all persons who have a humour in the blood, though not come to any swellings; or what is called the king's evil, scrofula, &c.

Powder for Vapours occasioned by Wind.

BEAT to a fine powder one ounce each of tormentil and alexander roots, bay leaves, and anise and fennel seeds. Sift them through a fine sieve, mix them well together, and take half a spoonful just before eating. This is said to have cured a person who had many years tried other medicines.

Red Water.

PUT three pints of brandy, one dram of hiera picra, four drams of liquorice powder, and a dram of cochineal, in a bottle; and, setting it by the fire side for eight days, often shaking it, strain it through a flannel bag, and put to it a pound of sugar candy. This is highly recommended to procure labour and afterpains, bring away a false conception, &c.

Admirable Breast Salve.

PUT into a new pipkin a pint of the best sallad oil, and thinly slice into it a quarter of a pound of yellow bees wax. Set it over a slow but clear fire, and keep stirring it till ready to boil; then take it off, stir it till a little cool, and put in two table-spoonfuls of the best honey. This being well mingled, set it over the fire, and put in six ounces of diachylon cum gummis, sliced very thin. The whole being incorporated, take it off the fire; and continue stirring it till entirely cold, to prevent any settlement at the bottom. Keep it close

covered for use; and, when wanted, spread it thick, and dress the afflicted breast twice a day. If the humour is capable of being dispersed, this will effect it; and, at any rate, will occasion it to break with more ease. The patient should drink balm posset drink, and refrain from salt meats or strong liquors. It cures old ulcers, sore legs, St. Anthony's fire, tetters, all swellings whether red or white, and is a most excellent salve for the King's evil and green wounds. Where there are holes, they are to be tented with the salve. We find, in another place, the virtues of this same salve thus enumerated—"It eases all pains, and dissolves any hard swelling. If it be laid to the breasts as soon as the party is brought to bed, it will prevent the breasts from swelling or being sore. It is excellent for any old sore or running humour, and to draw out splinters of broken bones. For an old sore, lay it on twice a day: where a breast is broken, tent it first with the salve; and then, spreading a cloth with the salve, lay it all over the breast, which should be kept warm. This has cured cancers, when the breast was to have been cut off. If the sore be very foul, wash it with oil of St. John's wort and spirit of wine mixed together, before laying on the plaster. If there be any proud flesh, put in a little precipitate; and, where flesh is wanted to grow, wet the part with a feather dipped in tincture of myrrh." The account adds—"Mr. Rushworth used this salve to Lady St. John's throat, and recommended it to her in other cases."

Blackberry Powder.

GATHER blackberries when full grown, but before they begin to turn black; and, picking off the husks, dry them in a cool

oven, and keep them closely covered in a dry situation. When wanted for use, beat them to powder, pass it through a fine sieve, and take as much as will lay on a shilling in simple cinnamon water. This is an admirable remedy for a flux. It may be taken the first thing in the morning, as well as the last at night; or even oftener, where the disease is violent.

Salve for Boils.

PUT into a pipkin half a pint of oil of roses, with two ounces of thinly sliced Castille soap; and setting it on the fire, when the soap is melted, put in a quarter of a pound of red lead, and two ounces of ceruse in fine powder. Stir it well together, and let it gently simmer till it changes colour, and ceases frothing; then put in two ounces of hog's lard, and four ounces of oil of bays, stir it well together, let it simmer a little, take it off the fire, and roll it up for use. It will both break and heal boils, if spread on new linen, and applied twice a day.

Bitter Drops.

PUT into a glass bottle an ounce of sliced gentian root, a dram each of cochineal powder and saffron, and the pared rinds of three Seville oranges, with or without two drams of cardamom seeds; and, pouring over the whole a quart of brandy, stop it close, and let it stand ten days or a fortnight in a warmish situation, well shaking the bottle once or twice every day. Strain it off, and take from twenty to forty drops in a glass of white wine.

Honey of Mulberries.

BOIL, and carefully scum, a pound of clarified honey, in a pint and a half of the

juice of red mulberries. The honey being well dissolved in the juice, take it off the fire, pour it into pots, and keep it closely covered for use, as a curious cooling and cleansing honey. A very good honey, called also honey of mulberries, is made with a quart each of blackberries and mulberries, gathered when they begin to ripen, at a time when the dew is off them, bruised, strained, and the mixed juices boiled with two pounds of fine thin honey, over a gentle fire, to the consistence of common honey.

Mace Cakes.

MIX well together a pound of dried and sifted flour, half a pound of powdered loaf sugar, half an ounce of mace cut very small, and a very little fine salt; then, melting a pound of butter with two or three table-spoonfuls of rose water, pour sufficient of the clearest of the butter into the mixture to make it a stiff paste, roll it out thin, cut it into cakes with a wine glass or tin cutter, and bake them on tin.

Little Plum Cakes.

SIFT a pound and a half of well dried flour, and add to it three quarters of a pound of powdered loaf sugar, half a grated nutmeg, and a little salt. Break well into the flour, &c. a pound of butter, by very small bits at a time; then wet it with the yolks of two or three eggs and three or four table-spoonfuls of rose water. When it is mixed up so as to form a good paste, add three quarters of a pound of fine currants nicely washed and dried, make the whole up into small cakes, lay them on floured tin plates, and bake them in a quick oven. A very good large plum cake may be made in the same manner.

Peony Powder for Fits.

CLEAN the root of the double peony, cut it in thin slices, and hang it up till thoroughly dry; then pound it very fine, and take as much as will cover a sixpence for three mornings.

Remedy for a Whitloe.

MIX in a phial one tea-spoonful of tincture of opium, a dram of camphor dissolved in an ounce of spirit of wine, and twenty drops of extract of Saturn. Bathe the whitloe with a little of this liquid, and keep it covered with fine linen rag, frequently wetted in the same, till a cure is effected. An ointment made with two ounces of mutton suet, an ounce of finely pounded resin, and half an ounce of olive oil, is also a most assured remedy for a felon or whitloe.

Excellent Lavender Water.

IN a pint of spirit of wine, put three drams of the essential oil of lavender, and one dram of essence of ambergrease.

French Method of converting Iron into Cast Steel.

THE following process for preparing cast steel has been discovered and described in France by a person named Clouet—Place layers of small pieces of iron in a crucible, with a mixture of the carbonate of lime. Six parts of the carbonate of lime, —being either chalk, marble, limestone, or any other calcareous substance—and six parts of the earth of pounded Hessian crucibles, must be employed for twenty parts of iron: and this mixture is to be so disposed, as that, after fusion, the iron may be compleatly covered by it, in order to pre-

vent it's coming into contact with the atmosphere; when the mixture is to be gradually heated, and at length exposed to a heat capable of melting iron. Where the fire is well kept up, an hour will generally be found a sufficient time to convert two pounds of iron into excellent and exceedingly hard steel, capable of being forged; an advantage not possessed by steel procured in the common manner.

Dairy Secret for Increasing the Quantity of Cream.

HAVE ready two pans in boiling water; and, on the new milk's coming, take out the hot pans, put the milk into one of them, and cover it over with the other. This will occasion, in the usual time, a great augmentation of the thickness and quantity of the cream.

Virginia Trouts.

CUT off the heads and tails of a quarter of a hundred of soft roed herrings, slit them down the side, and take out the roes and gills. Scale them, wash them very clean, and dry them with a cloth. Then season them with pepper, salt, and pounded allspice, all well mixed together; put them into a deep pan, with a pint and a half of vinegar, half a pint of red wine, and sufficient cochineal to give the whole a good colour. Tie double paper close over the pan, and bake them in the oven with household bread. The roes floured, and fried in butter, make an agreeable dish. Herrings thus properly dressed appear red like trout or salmon, and eat equally as well as either of those excellent fish.

Bengal Lights.

THESE curious lights, which are much

used in the East Indies, make the night like day, and are seen at an immense distance. They are of great service in fortifications, for ships, and even for private dwellings, to discover an enemy or thieves; for which purposes they are placed on any eminence, as the top of a castle, a steeple, a mast head, or a country house. The ingredients for making Bengal lights are as follow—Saltpetre pulverized, two pounds and a quarter; flour of brimstone, half a pound; red orpiment, two ounces; and zinc, half a pound, pounded in a mortar. Half the quantity of antimony is frequently used instead of the half pound of zinc, but the zinc is greatly preferable. Ram the whole, well mixed, hard into an iron pan or large iron ladle; and, if intended to burn slowly, wet it with a little water, first making trial with a small quantity. Strew over it some gunpowder for the purpose of setting it on fire when requisite. An inferior sort may be made with only two pounds of saltpetre, half a pound of flour of brimstone, and three ounces of argol.

India Blue Lights.

TAKE nitre, in fine powder, twenty-eight pounds; flour of brimstone, nine pounds; orpiment, two pounds; and wheat or barley meal, half a pound. Mix half a pound or more, in a flat earthen pan, which is sufficient for a signal; and, squeezing it to a paste, place a piece of cartouch paper on it, so as compleatly to cover the edge of the pan. A piece of port fire metal is to be placed in the centre; which light, having made a hole for that purpose.

Blue Candles.

THESE blue candles, which are of a similar nature with the two foregoing articles,

are composed of two ounces of saltpetre, one ounce of flour of brimstone, and a quarter of an ounce of barley meal.

Composition for preserving Wood against Injury from Fire-Works.

PUT into a pot equal quantities of finely pulverized iron filings, brickdust, and ashes; pour over them size or glue water; set the whole near the fire; and, when warm, stir them well together. With this liquid composition, or size, wash over all the wood work which might be in danger; and, on it's getting dry, give it a second coat, when it will be sufficiently proof against any damage by fire.

Excellent Remedy for Contractions of the Sinews, Stiffnesses of the Joints, &c.

BEAT as thin as possible the yolk of a new laid egg; and then add, by a spoonful at a time, three ounces of pure water; agitating the mixture continually, that the egg and water may be well united. This liquid is to be applied to the part contracted, either cold or milk warm, rubbing it for a few minutes, three or four times a day.

Pomade Divine.

PUT half a pound of beef marrow, well cleansed from bones and filaments, into a pan of water; carefully changing the water twice every day, for ten successive days; then drain it, and put to it a pint of rose water for twenty-four hours. After draining it and drying it with a cloth, add an ounce each of finely powdered storax, benzoin, cypress root, and Florentine or-rice; half an ounce of beaten cinnamon, and two drams each of pounded cloves and nutmegs. Put the whole, in a pewter

vessel, into boiling water, and let it remain boiling for three hours, taking care that it be constantly under water. Then strain it through fine muslin; and, when quite cold, but not before, cover it closely up with bladder and paper, and keep it for use.

Fine Dry Biscuits.

TAKE two pounds of flour; one yolk, and four whites of eggs, well beat up together; and as much milk, warmed with a little bit of butter in it, as will wet the flour. Mix it well up into a stiff paste, roll it out thin, and bake it on tins.

Curious Biscuit Bread.

DRY well, before the fire, half a pound of fine sifted flour; and, taking out the treads from four eggs, whisk them thoroughly together, by themselves, for some time. Then add half a pound of powdered loaf sugar, and beat that up also with the eggs; after which, put in the flour, and beat the whole together for at least half an hour. Throw in some anise or carraway seeds, roll it out, make it up, rub the plates with butter, and set the cakes or biscuit bread in the oven.

Rosemary Pomatum.

STRIP, from the stem, a large double handful of fresh gathered rosemary; and boil it, in a tin or copper vessel, with half a pound of common soft pomatum or hog's lard, till it comes to about three or four ounces. Strain it off, and keep it in the usual way.

Cure for a Strain in the Back.

BEAT up well four table-spoonfuls of white wine vinegar with the yolk of an egg; then add thirty drops of oil or spirit

of turpentine. Mix them thoroughly, and drink the whole on going to bed at night. This dose, three times repeated, is stated to be an infallible cure.

Long's Pills for a Sick Head-Ache.

TAKE Castille soap, one dram and a half; rhubarb, in powder, forty grains; oil of juniper, twenty drops; syrup of ginger, a sufficient quantity to form the whole into twenty pills. The dose is two or three of these pills, to be taken occasionally.

Art of making Paper nearly as Transparent as Glass.

FOR the purpose of producing this effect, nothing more is necessary, than to spread, by means of a feather, a very thin layer of resin dissolved in spirit of wine, on both sides of a sheet, or part of a sheet, of fine thin post paper.

Capital Oyster Ketchup.

TAKE a hundred bruised oysters, with their liquor, a pound of anchovies, three pints of white wine, and a sliced lemon with half the peel. Boil them together, gently, for an hour; then, straining them through muslin, put in half an ounce each of cloves and mace, with a sliced nutmeg, and boil the whole a quarter of an hour longer: after which, add twelve shallots; and, when cold, bottle it for use.

Lemon Pickle.

CUT through the rind and to the pulp, of each lemon, in quarters, lengthway, and quite to the ends, to prevent separating: then stuff them as full as possible with salt, in a pewter dish; on which, so place them that they may not touch one another, and in this situation they are to be dried.

If made in summer, they may dry in the sun; otherwise, in an oven of a gentle heat, or before a fire. They must be very dry before putting to them the following pickle—Boil as much vinegar as will cover them; and, when it is cold, put into a stone jar the lemons, with the dried salt and juice which are in the dish. Add a pint of mustard seed, bruised and well dried; from a dozen to a dozen and a half of long pepper, at discretion; about twelve cloves of garlic; and two or three races of sliced ginger. The vinegar must quite cover all the ingredients. It will be fit for use in a fortnight. Strain it, and keep it stopped close.

Baked Savoloys.

FREE six pounds of fine young pork from it's bone and skin; and salt it with an ounce of saltpetre, and a pound of common salt, for two days. Chop it very fine, and put in three tea-spoonfuls of pepper, twelve sage leaves chopped fine, and a pound of grated bread. Mix it well, fill the skins, bake them half an hour in a slack oven, and eat them hot or cold.

Sir Richard Jebb's Receipt for Gloucester Jelly.

PUT two ounces of pearl barley, and two ounces of sago or rice, into a pipkin. Simmer and boil them in two quarts of water till half reduced; then strain it through a fine sieve, and give a cupful to the patient three times a day. A little sugar and wine may be added, if there is no inflammation.

Dr. Cullen's Pills for an Eruption on the Hand.

TAKE gum guaicum, and loaf sugar, each one dram, camphor, half a dram;

emetic tartar, five grains; and rectified spirit of wine, thirty drops. Rub them all together, in a marble mortar, to a fine powder; and then, with a thick mucilage of gum Arabic, make the whole into forty pills. Take one of these pills every night, for three weeks. If it be not felt in the stomach, two, three, or even four, may be taken by a grown person, but not more.

Debretgin's Art of making Bread with Leaven, instead of Yeast.

THE ferment is to be thus prepared—Boil two large spoonfuls of hops in a gallon of water; and pour it on as much wheat bran as can be well moistened with it. To this, add four or five pounds of leaven; and, when it becomes barely warm, work the mass well together, in order to mix the different parts. Put this mass into a warm place for twenty-four hours; and, after that, divide it into small pieces, about the size of eggs or small oranges. Place them on a board, exposed to a dry air, but they must not be dried in the sun. When thoroughly dry, they are to be kept for use, and will remain good half a year or longer. The ferment thus made is to be used in the following manner—For a baking of half a dozen large loaves, six good handfuls of these balls are dissolved in seven or eight quarts of warm water. This is poured, through a sieve, into the end of the kneading or bread trough; and three quarts more of warm water are also poured through the sieve. After what remains in the sieve is well pressed out, the liquor is mixed up with as much flour as forms a lump the size of a large loaf, and strewed over with flour. The sieve, with it's contents, is put on it; and, when the whole is covered up warm, and has been left

till it is enough risen, known by it's surface beginning to crack, this forms the leaven. Then, pouring fifteen quarts of warm water, in which six handfuls of salt have been dissolved, over it, covered by the sieve, the necessary quantity of flour is added, and mixed and kneaded with the leaven. This is covered up warm, and left for about an hour: when it is formed into loaves, which are kept in a warm room for half an hour; and, after that, put in the oven, where they remain two or three hours, according to their respective sizes. These are excellent instructions.

Good and Easy Method of making Rolls.

TAKE a quart of flour, three table-spoonfuls of yeast, a bit of butter the size of a large walnut, as much warm milk and water as will wet the flour, a little salt, and an egg. Mix the whole up light, make it into rolls, put them on tins, place the tins before the fire for the rolls to rise a little, then put them in the oven, and be careful not to burn them black.

Camp Vinegar.

THOUGH this is always called camp vinegar, it is rather to be considered as a sort of universal sauce. It is thus directed to be made—Peel a large head of garlic, cut it in thin slices, and put it in a bottle with a wide mouth; then add half an ounce of Cayenne pepper, two table-spoonfuls each of India soy and walnut liquor or ketchup, four or five chopped anchovies, twenty grains of cochineal, and a pint of white wine vinegar. When it has stood six weeks, being in the mean time frequently shaken, pour or strain off the clear liquid, and keep it in small bottles closed or sealed up with wax.

Quin's Pocket Sauce.

PUT into a bottle half a pint each of mushroom and walnut ketchup, six pound-
ed anchovies, three whole anchovies, three
pounded shallots, a table-spoonful of soy,
and a tea-spoonful of Cayenne pepper.
Shake the bottle well, when used.

Curious Blue Ink.

MAKE a solution, with one ounce of
finely powdered verdigrease and half an
ounce of cream of tartar, in three ounces
of water. This will make a fine blue writ-
ing ink; which has the extraordinary pro-
perty of giving to an iron nail, immersed
in it for twenty-four hours, a beautiful green
colour.

Yellow Ink.

THERE are several different methods
of making yellow writing ink, though it is
but little used. One of the readiest ways
of preparing it, is by dissolving a small
portion of powdered gum Arabic and alum
in pure water; and infusing, in this solu-
tion, a little dry saffron. The following,
however, is considered as the best mode
of producing a fine yellow ink—Boil, slow-
ly, two ounces of French berries, sometimes
called Avignon berries, in a quart of wa-
ter, with half an ounce of alum, till the
liquid be a third part evaporated; then,
dissolving in it two drams of gum Arabic
and one dram of sugar, add lastly a dram
of alum in powder, strain or filtre the mix-
ture, and keep the ink carefully bottled.

Green Ink.

POUR into a glass retort a pint of dis-
tilled vinegar; and, placing it in a sand
heat, introduce gradually, as soon as the

vinegar begins to boil, small portions of
powdered verdigrease, till a saturated so-
lution be obtained; and, consequently, no
more colouring matter can be dissolved.
To keep the colouring suspended, and pre-
vent the formation of crystals, add pow-
dered gum Arabic in the proportion of
about one sixth part of the verdigrease.
By a much readier process, however, and
at least equally good green writing ink
may be made, which we shall also describe.
Put an ounce of powdered verdigrease to
a quart of vinegar; and, after it has stood
two or three days, strain off the liquid:
or, instead of this, use the crystals of ver-
digrease dissolved in water. Then dis-
solve, in a pint of either of these solutions,
five drams of gum Arabic, and two drams
of white sugar.

Fine Liquid Blue Dye.

LEVIGATE, in a glass mortar, an ounce
of the finest indigo: and then very gradual-
ly pour on the powder four ounces of the
most concentrated vitriolic acid; stirring
it, on every addition, with a glass pestle,
so that the whole mixture may occupy at
least two or three hours. This great pre-
caution is indispensable; as the heat which
is generated on adding the vitriolic acid,
would otherwise impair the brightness of
the colour. The thick mixture thus pre-
pared is to be introduced, by small por-
tions, into such a quantity of water as may
be necessary to produce a darker or lighter
shade; a fine blue liquid, may in general
be made, with a spoonful of the mixture
in from thirty to forty spoonfuls of water.
This diluted solution of indigo is, however,
in a state much too caustic to be used as a
blue writing ink. The vitriolic acid, there-
fore, must be carefully divested of it's cor-

rosive quality, by means of some such substance as may form a chemical combination with the acid, and thus preserve the indigo from precipitation. Where the solution is wanted merely for colouring paper, or to be used as writing ink, an addition of finely pulverized chalk will be sufficient for either purpose. This powder of chalk must be carefully added, in small portions; as a large quantity at once would occasion the liquid to rise above the brim of the vessel. The point of saturation is easy to be ascertained; for, when the powdered chalk scattered on the surface of the liquid no longer produces any bubbles, so that all effervescence has ceased, the solution, after being suffered to stand for twenty-four hours, may be filtered through blotting paper, and preserved in bottles. Where, however, it is intended to be used as a liquid blue dye for silk; such as stockings, &c. the neutralization of the vitriolic acid will be preferably effected, by substituting, for the chalk, aluminous earth, which renders the colour more durable. If the solution be wanted for painting on silk, it must previously be mixed with gum tragacanth.

Cure for the Nettle Rash.

THE nettle rash, which is a cutaneous disease, so called from the resemblance of the sensation which it excites to what is produced by the stinging of nettles, being that of a most unpleasant prickly heat, is very common in hot countries, and by no means unfrequent in England, particularly during the summer. Of the causes, doctors very considerably differ. Dr. Heberden was of opinion, that it does not corrupt the humours, so as to require internal remedies; while some of the most cele-

brated German physicians prescribe for it first sudorifics and diuretics, and afterward resolvent and strengthening medicines, but particularly a copious use of Seltzer water. From whatever cause this affection may arise, Dr. Heberden conceived that, if the itching could be speedily mitigated, no farther medicine would be necessary. A mixture of oil, vinegar, and spirits of wine, applied to the skin, affords a temporary relief, with regard to the itching; and the following simple medicine will with almost invariable certainty complete the cure—Procure half a dram of calcined magnesia; and take of it five grains, three times a day, in a glass of lime water.

Chemical Compound for Manure.

THE following chemical compound, invented a few years since by Dr. Bahrens, a respectable German clergyman, is highly recommended, as of the utmost utility; particularly, for situations where such manures as are conducive to the fertility of the soil are not to be procured without great difficulty. Consistently with the theory adopted by agricultural writers on the continent, that such substances as yield, or evolve, the largest quantity of carbonic acid gas, or inflammable air, afford the principal matter of manure, Dr. Bahrens has confessedly formed his newly-discovered chemical compound, the preparation and application of which are thus described by the liberal inventor—Roast, in an iron pan, half a peck of common salt, till it ceases to crackle; and then, putting it into an old iron pot, set it over a fire strong enough to reduce it to that glowing and shining state in which it will resemble melted metal, when it must be poured into another vessel that it may the sooner cool.

It will thus form a hard and stony mass; which must be broken into fragments, and immediately dissolved, before it has attracted any moisture, in three large pailfuls of boiling liquor from farm yards. After being compleatly incorporated over the fire, it is to be well mixed, in a trough, with half a dozen pailfuls of good moor earth taken from ponds, or the richest mire collected beneath dunghills. To this mixture, must be added sufficient wood ashes for forming the whole fluid mass into a thick paste. Having, in the mean time, made a pit in the ground, by way of reservoir, of a capacity suited to the quantity, the sides of which are lined with bricks or stone work, so as to be perfectly tight, two bushels of unslacked lime coarsely pounded being also in readiness, a layer of the new composition is to be spread at the bottom; and, immediately over it, a thin stratum of the pounded lime: and thus, in alternate strata of composition and of lime, the whole is to be arranged, till the pit is quite full; having a surface of the compound at top, which must speedily be well covered over with swards or turf, so as entirely to exclude the air. As, in performing these operations, the utmost dispatch is necessary, two persons should by all means be employed in filling and closing the pit; both to prevent a too sudden fermentation of the ingredients, and the escape of the inflammable gas into the atmosphere. After the whole has remained undisturbed a few days, the internal heat and commotion will cease; and the whole be reduced to a dry, fine powder, which is fit for immediate use. This powder is directed to be strewed over the land, after the seed has been sown, and the ground once harrowed, so that the composition may be

duly mingled with the soil by the subsequent operations of the harrow. The inventor observes that, in repeated experiments, this chemical compound has been found productive of great advantage; not only to every species of grain, as well as all garden fruits, but also to meadows and pastures. The quantity above directed to be prepared is used on a piece of land sufficiently agreeing with our computation of an English acre; and, if it be applied two years successively, it's fertilizing properties continue to act with undiminished effect for three subsequent crops also: so that, by it's adoption in this way, the soil obtains an improvement fully equal to what is ever acquired from the richest dung.

Cure for a Scald Head, &c.

THE following is given, on highly respectable authority, as an infallible remedy for the cure of a scald head; or herpes of any description, either in the face or any part of the body—Take equal portions of hog's lard, and good Stockholm tar, to be rubbed on the part afflicted, three or four times a day. It is to be washed off, with soap and water, each time, before another application.

Gooseberry Brandy.

It is, perhaps, very little known, that fine ripe gooseberries impart a most delicious flavour to brandy. Like raspberry or cherry brandy, it may be made more or less compound, as well as dulcified and spiced: it wants, however, but little sugar; and is, perhaps, best without spice of any sort. By merely half filling a bottle with the choicest gooseberries, putting in a small lump or two of sugar, and pouring in brandy till the bottle is almost but not

quite full, corking it close, and shaking it a little once or twice a day, an excellent gooseberry brandy will be obtained, fit for immediate use.

English Claret.

AN admirable wine, very like claret, and even surpassing common claret in strength, may be prepared by the following process—Take any quantity of Malaga raisins, chop them very small, put to every pound of them a quart of water, and let them stand in an open vessel having a cloth thrown over it for a week or nine days, stirring them well daily. Then, drawing off as much of the liquid as will run, and straining out the rest from the raisins by pressure, tun up the whole in a seasoned barrel; and, to every gallon of this liquid, add a pint of the cold juice of ripe elder berries, which has been previously boiled and scummed. Let it stand, closely stopped, about six weeks: then draw it off, as far as is tolerably fine, into another vessel; add half a pound of moist sugar to every gallon of liquor; and, when it gets perfectly fine, draw it into bottles.

Apricot Wine.

BOIL six pounds of loaf sugar with six quarts of water, taking off the scum as it rises; then put in twelve pounds weight of stoned and pared ripe apricots, and let them boil till tender. The fruit being now taken out, which may either be immediately eaten, or made into marmalade, put in two or three sprigs of flowered clary, and let it boil up once or twice more. When the liquor gets quite cold, bottle it off; and, in six months, it will be fit to drink. This delicious wine, however, like most others, improves by keeping; and,

though a boiled wine, will remain good two or three years. If, at the end of a week, any settlement should appear in the bottles, the liquor must be poured off into fresh bottles; all that is not clear being put by itself into other bottles, from whence it may also be afterward separated as it grows fine.

Walnut Tree Wine.

THOUGH, in England, the birch tree is alone tapped for wine, there are other trees which produce excellent juice for this purpose; and, among the rest, that of the walnut. This tree affords very plentifully a vinous sap, or juice, which is thus extracted and prepared—Penetrate the body of the tree with an auger; and, putting in a fosset, receive the liquid in a bottle or any proper vessel: or, rather, with less injury to the tree, though to the acquisition of still more liquid, cut off the ends of some such superfluous branches as are of a size fitted to the mouths of gooseberry or other wide mouthed bottles, and hang them on the respective branches, by thrusting in the respective ends, from whence the sap will flow into the bottles. This must be done in the months of March and April only. When the liquor is obtained, to every gallon add two pounds of sugar, or a quart of honey: boil it half an hour, scumming it well; and, setting it to cool, add a little yeast when it gets only blood warm. After it has a little fermented, tun it up; hanging, from the bung, a small bag of spice, such as bruised cinnamon and mace, if agreeable to the palate, though none is absolutely necessary. As soon as the fermentation ceases, drive the bung close; and, in a month's time, it will be ready for the bottle. This wine, though

expeditiously ready for drinking, is not calculated for long keeping. It is a curious wine, and considered as peculiarly salubrious.

Cultivation of Liquorice.

THE glycyrrhiza, in the Linnæan system, is a genus of exotic plants, comprehending two species; of which, the glabra, or common liquorice, is the principal. The long, thick, creeping roots in this plant strike several feet deep in the earth; the stalk frequently grows to the height of five feet; and it's flowers, which are red or blue, appear in the month of July between it's mucilaginous leaves. It is propagated by cuttings of the fibres which spring from the principal root, near the surface of the earth. These are divided into sets of six or eight inches long; each such set having at least one good bud or eye. They should be planted in February, or at the beginning of March, in a light, sandy, and very deep soil; after it has been well manured, and dug three spades deep. The sets are put into the ground, by means of a line and dibble, at the distance of a foot from each other, and in rows eighteen inches apart, with the tops of the plants, or sets, about an inch beneath the surface. Three years after planting, the roots are sufficiently large for taking up, which should always be done between the months of November and February; neither commencing before the stalks are quite decayed, nor delayed till late in the spring, when the roots are apt to shrivel and diminish in succulence and weight. For this last reason, they should be disposed of as soon as possible after being taken up. An acre of good land produces more than three thousand roots; and, as

liquorice is sold to druggists for about two guineas a hundred weight, the produce is sometimes more than sixty pounds an acre. Liquorice of our own growth is preferable to any imported, which is generally mouldy when it arrives in England; as these roots, unless preserved in a dry place, are very liable to spoil. It is on this account that, though vast quantities are cultivated abroad, in most countries of Europe, we chiefly receive it in cakes of extract, commonly called Spanish liquorice; while the liquorice itself is with us vulgarly denominated stick liquorice. The powder of liquorice, as sold by druggists, &c. is often adulterated with flour; and, perhaps, with substances less salubrious. The best liquorice powder is of a brownish yellow colour, of a very rich sweet taste, and more agreeable than that of the fresh root to almost every palate. It's gently detergent qualities render it an incomparable medicine in coughs, hoarseness, asthma, &c. for lubricating the throat, softening acrid humours, and relieving the organs of respiration. With these intentions, it's infusion may be taken plentifully, as a diet-drink; the patient, in the mean time, abstaining from tea and other hot liquids. In some parts of the continent, the sound roots are employed for stopping bottles, being considered as more wholesome and durable than cork. Sour ale, or beer, we are told by Böhmer, may be compleatly restored, by suspending in the cask a linen bag, filled with liquorice powder and a small quantity of pulverized chalk and potash.

Spanish Liquorice.

THAT extract of the juice of liquorice, called generally Spanish liquorice, from

having been originally imported from Spain, is prepared in many other countries, from which we now also receive it. Townsend, in his Travels through Spain, however, remarks that, of the two hundred tons weight of liquorice, or Spanish juice, annually produced in that kingdom, a considerable part is imported into London for the use of our porter breweries. It's uses in medicine are well known. In order to extract this juice, the roots are first cut in pieces, then moistened, and afterward crushed in a mill. In this manner, it is formed into a mass resembling dough; which is boiled for eight hours, and occasionally supplied with water. It is next twice pressed, so as compleatly to separate all the mucilage; which is now slowly evaporated in another cauldron for about twenty-four hours, or till reduced to a proper consistence for cutting, when cold, into cakes of either a square or cylindrical form. These cakes are packed in chests, separated by bay leaves, bits of which are so frequently found to adhere.

Soda.

THE singular salt, called soda, is a fossil or mineral alkali, found native in many parts of the world; but, as it's extensive uses in the arts, manufactures, and for domestic purposes, &c. occasion a prodigious demand for this article, far beyond what can be naturally obtained, it is artificially prepared from sea salt, and by burning the saltwort, with other saline plants which grow near the sea coasts. As it is indispensably necessary for making hard soap, so it forms an excellent substitute for that article; since a quarter of a pound of soda, with six ounces of soap, are not only fully equal in effect to a pound of soap alone,

for cleansing fourteen pounds weight of cloth by hand, but the soda also effectually softens the hardest water. Indeed, beside the obvious saving in expence, the superior powers of soda are abundantly demonstrated in the cleansing of flannels, fleecy hosiery, or worsted stockings; which, when washed with warm water and soap, and even with the addition of potash, often acquire an unpleasant smell, beside being very apt to shrink, particularly if immersed in cold water: whereas, by using soda, these disagreeable effects are compleatly avoided. Not only are the goods thus preserved from injury; but the soda, when judiciously employed, never affects the hands like common ley. A small portion of soda, dissolved in the water for bathing or washing any part of the body, is greatly conducive to health; or a towel wetted with a solution of soda and soap, may be passed over the surface. It's peculiar power of opening the pores, and removing the disagreeable consequences of a too profuse and rank perspiration, renders it an admirable application for horses frequently over heated by racing, or other hard riding, driving post, &c. On pouring a weak solution of soda into foul casks or bottles, in which wine has for a considerable time been kept, it will compleatly dissolve the tartarous crust formed on their inner surface. Boot tops, saddles, bridles, and other articles of similar leather, may be cleaned with such liquor, so as still to retain their original colour. Soda is also extremely serviceable for sweetening kitchen and dairy utensils: it effectually removes those concretions of grease or acids from copper vessels, which when suffered to remain form a pernicious and often fatal poison; prevents those of tin and iron from becom-

ing rusty; and extracts the grease, sourness, &c. imbibed by such as are composed of wood. In medicine, the crystals of soda are very extensively useful. The solution is an admirable gargle for cleansing the throat, mouth, and gums; not only in a sound state, but when they are inflamed or ulcerated. It whitens the teeth, and dissolves all incrustations formed on their surface, without injury to the enamel; while a small quantity of the liquid, occasionally swallowed after washing or gargling the fauces, often effectually cures a fetid breath. For correcting acidities in the stomach, soda is on many occasions preferable to magnesia; and, where that fails, will commonly be found to succeed. In short, the use of soda is so extolled, by some medical writers, that they ascribe to it powers of preventing gout, gravel, stone, and what are denominated similar disorders. This fossil alkali, combined with cream of tartar, in the proportion of fourteen ounces of the former to twelve of the latter, forms one of our mildest laxatives, known by the name of Rochelle salt. It enters, also, into the composition of the celebrated Glauber's salt.

German Styptic Powder.

THE following styptic powder is highly recommended by Professor Stark, of Jena, as uncommonly efficacious; particularly, in suppressing uterine hemorrhages. It is thus to be prepared and taken—Reduce to a fine powder two drams each of Peruvian bark and loaf sugar, one dram of cinnamon, and half a dram of lapis hæmatites or blood stone; and take of it a tea-spoonful every hour, or oftener, according to the urgency of the case and its effects, in chamomile or balm tea.

Art of preparing Indian Ink.

THE genuine Indian ink is a well known black pigment, brought in small oblong cakes from China; which, on being rubbed with water, by means of a fine camel hair pencil, dissolves so as to form a fluid resembling ink, but of a consistence extremely well adapted for working with such pencils, and also for writing or drawing with a reed pen, &c. It is not only used, as a delicate black colour, in miniature painting; but, in fact, as the universal black for all drawings in chiaro oscuro, or where the effect is to be produced from light and shade only. Neither the preparation of Indian ink, nor of other compositions used as paints by the Chinese, appear to have hitherto been revealed, on any good authority: this, however, is clearly manifest, from chemical experiments, to be the coal of fish bones, or some other animal or vegetable substance, mixed with isinglass size, or some other size; and, most probably, with honey or sugar candy, to prevent its cracking. A substance, therefore, much of the same nature, and applicable to the like purposes, may be formed in the following manner—Dissolve six ounces of isinglass, over the fire, in double its weight of water. Then dissolve also in double its weight of water, one ounce of Spanish liquorice; and grind it up with an ounce of genuine ivory black. Add this mixture to the size, or solution of isinglass, while hot, and stir the whole together till all the ingredients be thoroughly incorporated. Evaporate the water in balneo Mariæ, or a boiling water bath, and cast the remaining composition into lead moulds previously greased. This composition will be of an equal good co-

four with that of the genuine Indian ink; and the Spanish liquorice will not only render it easily dissolvable, on the rubbing with water, to which the isinglass alone proves somewhat reluctant, but also prevent it's cracking and peeling off from the ground on which it is laid. When this ink is thus properly prepared, and cast in oblong square moulds impressed with Chinese characters, so as to have the exact semblance of the genuine Indian ink, it will be no easy matter for the most expert artist to discover any difference.

Art of preparing Genuine Ivory Black.

BOTH the coal of ivory and of bone are formed into what is called ivory black, by giving them a great heat, all access of air to them being previously excluded. This black, when pure, and prepared actually from ivory, is of a full clear black, and would be the most useful of any, in all kinds of painting, but that it is apt to dry somewhat too slowly in oil. It is, however, generally prepared only by those who manufacture it from bones, in very large quantities, for coarse uses, and sell it at a low price. It is, therefore, so grossly levigated, being ground only in hand or horse mills—as well as adulterated with charcoal, which renders it of a blue cast—that it is entirely exploded from all more delicate purposes, and even lamp black so obtains the preference as to be universally used in it's place; though far inferior to genuine ivory black, both in purity and clearness of colour. Those artists who are desirous of having genuine ivory black, may themselves prepare it to perfection, by the following process—Soak plates, chips, or shavings of ivory, in hot linseed oil; or, if ivory filings are more easily to be pro-

cured, they may be moistened with the hot oil. Put them into a vessel which will bear the fire, covering them with a sort of lid composed of clay and sand; which should be dried, and have the cracks repaired, before the vessel is put into the fire. Procure this vessel to be placed in a tobacco pipe maker's or potter's furnace, or any other similar fire, and let it remain during one of their heats. When it is taken out, the ivory will be properly burned; and must be afterward thoroughly well levigated on the stone with water: or it should, indeed, if wanted perfectly good, be also washed over. Those who have a calcining furnace may very commodiously burn the ivory in it, and the fire need not be continued longer than while the fumes which arise from the vessel containing the ivory appear to flame. This operation may likewise be performed by sublimation in a coated retort, the fire being continued while any gross fumes come over. The goodness of ivory black may be perceived by it's full black colour, not inclining too much to blue, and by it's fineness as a powder.

Lamp Black.

THIS black, as it's name implies, is the soot of oil, collected as it is formed from burning lamps. For the purpose, therefore, of making lamp black, a quantity of oil is burned, in various large lamps, in a confined place, from whence no part of the fume can escape; and where the soot formed by these fumes, being deposited against the top and sides of the room, may be swept together and collected: this, being put into small barrels, is sold for use, without any other preparation. The goodness of lamp black consists in the fullness of the colour, and it's being free from

dust or other impurities. The lightness of the substance furnishes the means of discovering any adulteration, if to a great degree, as the bodies with which lamp black is apt to be sophisticated, such as common soot, charcoal dust, &c. are all very considerably heavier.

Important New Process in the Art of Brewing, by a continued Boiling Heat during the Mash.

FROM an ingenious work, just published at Oxford, containing many valuable remarks and experiments on different parts of the process of brewing, and in which is particularly recommended to public attention a proposed continual application of a boiling heat during the operation of mashing, we derive the following very acceptable information. It is observed, by the very intelligent writer, that the principal and only essentially necessary substances employed in the composition of beer, or malt liquor in general, are water, malt, and hops; that it is the ultimate object of the brewer, to combine with the water as much as possible of the saccharine and other soluble matter of the malt, together with the bitter and aromatic particles of the hops; and that hot water effects this purpose more speedily, and to a greater extent, than cold. The common process of brewing is then thus simply described, as chiefly referable to table beer brewed from fresh malt; that is, from such malt as has not been previously used for brewing ale or strong beer: by which judicious adoption, the entire process of brewing, as well for the stronger as the weaker malt liquors, is necessarily in a great degree included. The work is obviously written for philanthropic purposes; and,

therefore, though so recently published, we shall extract freely what appears admirably calculated for universal benefit—"The quantity to be brewed," says the scientific and liberal author, "may be taken as a barrel, or thirty-six gallons, from two bushels and a half of malt: and the dimensions of the vessels, &c. may be supposed to correspond with those used in a moderate family; the copper, for instance, holding thirty gallons. A quantity of boiling water being poured into a vessel called a mash-tun, is suffered to remain there till it has cooled to a temperature rarely if ever exceeding one hundred and eighty of Fahrenheit. The malt, previously broken in a mill, so that each grain shall have been divided into two or three parts, is then thrown into the water; and, by means of an instrument called an oar, is stirred about in and thoroughly mixed with it. This mechanical agitation of the malt and water, technically called mashing, is kept up for about a quarter of an hour; by which the malt is more effectually brought into contact with the water, and a greater portion of it's soluble matter extracted. After this, the mash-tun is covered over, in order to retain as much heat as possible; and the whole is suffered to remain undisturbed for an hour and half, or two hours. At the end of that time, the water thus impregnated with the extracted particles of the malt, in which state it is sometimes called sweet wort, sometimes simply wort, is drawn off into another vessel. The quantity of water used in this first mashing is about twenty-five gallons; of which, not above fifteen are obtained, the rest being absorbed by the malt, with the exception of a small quantity carried off by evaporation. This first wort being drawn off from the

malt, a fresh portion of hot water is thrown into the mash tun, at a temperature varying, according to the judgement of the brewer, from one hundred and eighty to two hundred and twelve of Fahrenheit: The process of mashing is repeated during the space of ten minutes; and, the tun being again covered, the whole is suffered to remain for about an hour, at the end of which time a second wort is drawn off. The quantity of water used in this second mashing is about fifteen gallons; and, the malt having already retained as much water as is sufficient to saturate it, the whole amount of the fifteen gallons is afterward recovered from the mash tub. A fresh quantity of hot water, about twelve gallons, is now added to the malt; and the mixture, being mashed for a few minutes, is suffered to remain in the tun for half an hour, or an hour, or more, in order to form a third wort. In the mean time, a part of the two first worts is poured into the copper, with a pound and a half or two pounds of hops, and boiled for an hour or an hour and half; after which, it is strained through a sieve into another vessel. The third wort is now drawn off from the mash tun; and, being mixed with the remaining part of the first and second, is boiled for an hour or more with the hops used in the former instance. The three worts are then distributed into shallow vessels, called coolers, and suffered to remain there till they have nearly sunk to the temperature at which it may be thought right to promote fermentation: when they are collected into one vessel, called a fermenting vat; and, by the addition of about a quart of yeast, that effect is soon produced which converts the wort into beer." This excellent short description of the common method

of brewing table beer, is followed by some ingenious remarks with regard to other particulars. The author considers it of very little consequence, on the whole, whether rain, river, or spring water, be employed: nor does it seem of more consequence whether, in the process of mashing, the hot water is taken before or after boiling, provided it be of a fit temperature for the addition of the malt, without what is technically termed setting the goods. The meaning of this last phrase may be thus explained—Water, at or near the boiling point, very readily converts malt into a paste, which is nearly impervious to liquids in general; and, as it is the object of mashing to give the water an opportunity of dissolving the saccharine particles of the malt, the effect must necessarily be in a great measure prevented, if a paste covering the surface of each particle, keeps the water from it's body; the common language; therefore, used on this occasion, is very expressive, that "the too great heat of the water closes the pores of the malt." The author thus introduces the reasoning which led to his proposed improvement of the common process just described—Since it is evident that, in mashing, hot water is used in preference to cold; and, that the reason for limiting the degree of heat, is to prevent the malt being converted into a paste, so as to exclude the action of the water; it appears fair to suppose that, if an increased heat could be applied without producing this last effect, the soluble part would be more abundantly, or at least more expeditiously extracted. These considerations gave rise to the experiment of gradually heating the malt and water together, to the boiling point; and the experiment is proved to have fully succeeded,

in many repeated instances, the particulars of which are minutely detailed. From an observation that, in the common mode of grinding malt, many grains escape unbroken, in which it was manifest the water scarcely acted, the malt was finely ground, with considerable advantage, for some of these experiments. "On the whole," says this intelligent writer, "it appears, that the continued application of a boiling heat to the malt, certainly occasions no loss with respect to the quantity of saccharine matter extracted; and, that the use of finely ground malt, instead of that which has been ground in the usual manner, gives a considerable additional profit." By the process recommended, sixteen barrels of wort, it is demonstrated, families may procure in nine hours and a quarter; which is little more than half the time supposed to be employed in a public brewery for obtaining the same quantity, while the expence and room of a mash tun are both saved. The plan, indeed, seems better calculated for domestic than for public brewing. The strongest objection, however, appears to arise from the difficulty of keeping a very large mass of malt and hops in agitation, as is found necessary to prevent their burning to the bottom of the copper during the process of heating and boiling the water; and even this, the author suggests, might probably be surmounted, by adapting to the copper the apparatus which, in large breweries, is adapted to the mash tun. The following comparative view of the respective operations in brewing, according to the common process, and that now proposed, will completely evince it's utility in simplifying, at least, the labour. The separate operations in brewing, after the common me-

thod, are—1. Transferring the malt from the sack to the mash tun; 2. Filling and boiling the copper; 3. Transferring the hot water from the copper to the mash tun; 4. Mashing, and then transferring the first wort from the mash tun; 5. Again filling and boiling the copper; 6. Again transferring the hot water to the mash tun; 7. Mashing, and then transferring the second wort from the mash tun; 8. Transferring water to the mash tun for the third mashing; 9. Mashing, and then transferring the third wort from the mash tun; 10. Transferring to the copper, and boiling together with the hops, a part of the first and second worts; 11. Transferring the wort thus boiled to the cooler; 12. Transferring, &c. and boiling the third wort and remaining part of the first and second; 13. Transferring the wort thus boiled to the cooler. In the process now newly recommended, the operations are—1. Transferring the malt and hops to the copper; 2. Filling and boiling the copper; 3. Drawing off the first wort into the cooler; 4. Again filling and boiling the copper; 5. Drawing off the second wort into the cooler; 6. Adding a small proportion of cold water, and mashing for five minutes; 7. Drawing off the third wort into the cooler. So that the proportion of time and labour saved, by adopting the latter process, is very nearly one half. The additional profit arising from the use of finely ground malt is common to both methods. On the whole, it appears that, by adopting the recommended new process, a greater portion of equally good wort, or an equal portion of better, may be obtained, with less trouble, and in a shorter time, from the same quantity of malt and hops. These, certainly, are very important advantages;

which, probably, may in time lead to it's general adoption.

Common Cement for joining Alabaster, Marble, Porphyry, or other Stones.

MELT two pounds of bees wax, with one pound of resin: in which, strew a pound and a half of the same sort of substance, powdered, as the article to be cemented; stirring them well together, and afterward kneading the mass in water so as thoroughly to incorporate the powder with the wax and resin. The portion of powdered matter may be varied, at discretion, so as to bring the colour of the cement nearer to that of the alabaster, marble, &c. This cement must be heated when applied, as must also the parts of the article to be cemented together; care must, of course, be taken, that they be thoroughly dry. When this composition is properly managed, it forms an extremely strong cement; which, after becoming compleatly dry, and set, will even suspend a projecting body of considerable weight, and is therefore of great use to sculptors or carvers in stone, and all others who have occasion to join together the parts of bodies of this nature.

Apricots à la Portugaise.

SPLIT apricots nearly ripe in two, and take out the stones; then, putting some powdered loaf sugar into the bottom of a dish, with very little water, arrange on it the apricots, and set them over a moderate fire. When they are done, and the liquid is nearly consumed, take them off the fire, sprinkle them with powdered loaf sugar, and put over them a cover on which fire may be placed, so as to glaze them of a fine colour. This done, place them on a dessert dish, and serve them up hot.

Peaches à la Portugaise.

PUT seven or eight peaches on a dish, with powdered loaf sugar under and over, cover them with the cover of a baking dish, and do them with fire under and over. When done, and well glazed, send them hot to table.

Portuguese Pippins.

PARE some fine golden pippins; and, taking out the cores, with a small knife or scoop, so as not to break the apples, arrange them in a baking dish; put a little sugar into each pippin, either in a small lump or powdered, and some powdered sugar at the bottom of the dish. Set the dish in an oven; and, when the pippins are done, sift over them a little powdered loaf sugar, and serve them up hot.

French Garlic Vinegar.

STEEP an ounce of garlic in two quarts of vinegar, with a nutmeg cut into bits, and a dozen cloves.

French Vinegars of Orange Flowers, Elder Flowers, Clove Gilliflowers, Musk Roses, Tarragon, &c.

DRY an ounce of either of the above flowers—except the orange flowers, which must not be at all dried—for two days, in the sun; then, putting them into a bottle, pour on them a pint of vinegar, closely stop the bottle, and let them infuse fifteen days in the heat of the sun. Vinegars of other flowers, tarragon, &c. may be made in a similar manner.

Iced Cream Cheese.

BOIL a pint of thick cream and a gill of milk, with the yolk of an egg and three

quarters of a pound of loaf sugar. When the whole has boiled up three or four times, take it off the fire; and, adding some essence, such as of orange-flowers, bergamot, orange, or lemon, put it in a tin mould to ice. Place the mould in a pail proportionably small, having previously put the ice well pounded at the bottom, with a handful of saltpetre or common salt, and immediately arrange more ice and saltpetre or salt round the mould. When the cheese is iced, and wanted to be served up, dip the bottom of the mould in boiling water, to detach the cheese; and, dressing it in the bowl, send it to table.

Marmalade of Barberries.

MAKE a rich clarified syrup, with a pound and a half of loaf sugar; and put into it a pound of barberries pulped through a sieve, after being stoned and boiled in a stewpan with a gill of water till reduced to a marmalade, and again boiled till they are near sticking to the stewpan. Stir the mixed syrup and reduced barberry pulp well together, over the fire, till it is near boiling; then take it off the fire, put it into pots, and close it up when cold in the same manner as other marmalades.

Spanish Cardoons, as dressed in France.

CUT the cardoons in lengths of about three inches each, taking care not to use those which are hollow and green; and, after boiling them in water for half an hour, shift them into cold water, pick them, and stew them with some good savoury broth or stock, a little vinegar, a table-spoonful of flour, and a little butter. When they are done, take them out, and boil them half an hour in some good

callis, with a little broth, so as for the sauce neither to be too thick nor too thin, and the whole of a fine whiteness.

French Method of Dressing Skirrets.

SOME cooks scrape the skirrets; by which they are greatly diminished, though rendered more delicate; most, however, are contented with washing them, and breaking off the hard part. Boil them, in salt and water, for a quarter of an hour, which is quite a sufficient time for dressing them tender; and, afterward, dip them in a batter made with flour, white wine, a table-spoonful of oil, and some salt. Then fry the skirrets, and serve them up in the last course.

French Orange Fritters.

PEEL five or six Portugal or China oranges, and cut them into quarters; take out the pips, and boil the oranges with a little sugar. Make a batter with some white wine, flour, a table-spoonful of sweet oil, and a little salt. Mix it neither too thick nor too thin; it should rope, when of a proper consistence, in pouring it from the spoon. Dip the quarters of orange into this batter, and fry them in fine lard or clarified butter till they are of a good colour. Sift over them fine loaf sugar, glaze them with a salamander, and send them as hot as possible to table.

Venetian Fritters.

BOIL some rice with milk; when it is done, and thick, stir into it a table-spoonful or two of flour, some fine sugar, the whites and yolks of two or three eggs, some dried orange flowers, a little finely shred fresh lemon peel, some pippins cut into small dice, and a few currants. Form the

whole into little heaps, arrange them on paper, fry them, and strew over them some powdered loaf sugar.

Fine Red Dye for Silk.

FOR every pound of silk, put four handfuls of wheat bran into a kettle, with two pails of water; and, boiling them together, pour the liquor into a tub, let it stand all night, and strain it quite clear next morning. Then put into it half a pound of alum, a quarter of a pound of tartar of red wine reduced to an impalpable powder, and half an ounce of finely powdered turmeric. Boil and well stir them together for a quarter of an hour; then, taking off the kettle, immediately put in the silk, and cover the kettle very close to prevent any of the steam from evaporating. When it has stood thus for three hours, take out the silk, rince it in cold water, beat it well on a block, and let it dry. Then put a quarter of a pound of powdered galls into a pail of rain or river water; boil them for at least an hour; and, taking the kettle from the fire, when the liquor is grown sufficiently cool to admit the hand without being scalded, put in the silk, and let it remain steeped in it for an hour. In the mean time, after taking out and drying the silk, for every pound boil a pound of Brasil wood, and strain it; then boil the wood again, adding cold water to it. Wave or turn the silk about in this liquid; and, when it has sufficiently imbibed the tincture, take it out without wringing. Lastly, add a little potash: or, put the potash into cold water; and, turning the silk up and down in it, when it is red enough, rince and dry it. After a very little practice, it will be easy to manage any required depth or lightness of colour.

Beautiful Crimson Dye for Woollen Cloths or Stuffs, &c.

AS a preparation to dye sixteen pounds weight of any woollen articles, boil somewhat more than twelve gallons of water; and, putting into it sixteen handfuls of wheat bran, stir it well, let it stand all night to settle, and in the morning strain off the clear liquor. Mix half this liquor with as much clean water as will admit the cloths or stuffs to be commodiously worked in it; and, having boiled the mixed liquor, add to it a pound of alum and half a pound of tartar. After boiling these well together, put in the goods, and boil them for two hours; keeping them continually stirred, especially if they are made of wool or worsted, from top to bottom, in order thoroughly to finish them. Boil the remainder of the bran and water with an equal quantity, or rather more, of fair water; and, when it boils rapidly, put in four ounces of cochineal, and two ounces of pure white tartar in powder: stirring the whole about, and taking great care that it neither runs over nor boils too fast. When it is very well boiled, put in the cloth, stuffs, &c. and stir them about till they appear to have every where well taken the dye; then cool them, and rince them out.

Crimson Dye for Silk.

AFTER preparing the silk as before directed, allow an ounce and a half of cochineal for every pound of silk; which, being powdered and passed through a hair sieve, must be put into the remaining pail of liquor last mentioned, and again hung over the fire. Then put it, with the liquor, into a very closely covered brass kettle, so that

no dust may enter; and, again hanging it over the fire, add an ounce and a half of white arsenic, and two ounces and a half of tartar, both reduced to a fine powder. Boil them together for a quarter of an hour: then take the liquid off the fire, and put in the silk; stirring it about very much, that the colour may not appear streaky or variegated when the liquor is cold. After wringing out the silk, if it should appear not enough tinged, hang the dye once more over the fire; and, having beaten the silk, put it in again as before. When the silk is dyed, it must be in the first place rinsed out in hot suds, made by dissolving half a pound of Venice soap for every pound of silk; next, put into cold river water; and, afterward, beat on a block, hung to dry, and spread abroad, according to the usual custom, when it will be found a most beautiful crimson. Silks died crimson from a violet ground, require only two thirds of this quantity of ingredients; that is, for a pound of silk of a violet ground, an ounce each of cochineal and arsenic, with two ounces of tartar, will be quite sufficient.

Blue Dye for Silk.

HAVING procured a tub which may be closely covered, put into it a ley made of three pailfuls of river or rain water and clean beech wood ashes; adding two handfuls of wheat bran, two ounces each of madder and white wine tartar, and half a pound of pounded indigo. Stir it well with a stick, every twelve hours, for fourteen days, till it tinges a sort of green; and, when the dye grows bright, it must be stirred only every morning. Put the silk into a warm fresh ley, wring it out, and then stir it about in the dye for some time. Af-

terward, let it hang in the dye, according to the usual custom in dyeing. Besides the blue copper or kettle, there ought always to be another full of ley, for rinsing the silk when it is wrung out of the dye; and, after it is also very cleanly wrung out of the ley, it should be rinsed in river water, beat, and dried. If the silk be moistened in this latter ley of suds before it be dried, there is no need of the first mentioned ley. With this dye, several sorts of blue may be easily made, either brighter or darker, according to the time the silks are left in; and, when the copper gets low, it may be filled up out of the rinsing vat. When the blue copper or vat grows too weak, put in a quarter of a pound of pounded indigo, half a pound of potash, half an ounce of madder, a handful of wheat bran, and a quarter of an ounce of pounded tartar; and, having let it stand eight days without using, stirring it well every twelve hours, it may be used as at first.

Yellow Dye for Silk, &c.

FIRST boil the cloth, or stuff, in alum and potash, and rince it well out: then, setting on the fire a sufficient quantity of water in a clean kettle, put in, for every pound of silk, two pounds of yellow wood; and, after it has boiled an hour, put in three ounces of pounded galls for every pound of yellow wood. Boil them together for half an hour, and then put in the silk, &c. stirring the dye. Wring it out of the kettle with a little potash ley; and, after it has been so wrung out, put it again in the dye, and leave it there to cool for a whole night: next morning, beat, rince, and dry it. Yellow wood, which comes from the East Indies, is preferable to any other yellow dye.

Silk Straw Colour Dye.

ALUM and rince the silk; and, for every pound of it, boil the same weight of broom flowers, a quarter of an hour. Then put it into a tub; add an equal quantity of water; and, after stirring the silk in it, fill the kettle again with water, and boil it half an hour. The silk being wrung out of the first suds, put the flowers into the second; and, should there be occasion, make some still stronger, and stir the silk in till the colour be sufficiently heightened: then rince it, and hang it up to dry.

Green Dye for Silk.

FOR every pound of silk, dissolve a quarter of a pound of alum, and two ounces of white wine tartar, both beaten small, in hot water. Soak the silk in it all night; and, next morning, take out the silk, and dry it. This done, boil a pound of broom in a pail and a half of water, for an hour or longer; then, taking out the broom, throw it away, and put in half an ounce of pounded verdigrease, stirring it about well with a stick. Put the silk in for a quarter of an hour; after which, take it out, and let it remain till cold. Then put in an ounce of potash, stir it about, and put the silk in again. Keep it in the dye till it seems sufficiently yellow; then rince it out, and let it dry: after which, put it into the blue dye vat, or copper, and let it remain there till it becomes of a sufficiently dark green, when it must be beaten and dried. By letting it continue a longer or shorter time, a darker or lighter green will be obtained; as, at first, only a very faint green is produced. Little progress can be made in dyeing, without a minute attention to such particulars.

Grass Green Dye for Silk.

AFTER dyeing the silk a tolerably deep straw colour, rince it clean, and wring it close together with sticks; then put the silk into the blue dye kettle, taking particular care that the strength of the dye be proportioned to the quantity of silk, and to avoid putting too much silk in at once. When it has boiled enough, take the kettle off, and let it stand for an hour; after which time, it may be worked again. This may be done every hour, allowing the same interval, but with great care that one handful of the silk does not lay longer in than another. When the silk is taken out of the copper, let it be very well cooled, rinsed, strongly wrung with sticks, and carefully dried.

Sea Green Dye for Silk.

FOR every pound of silk, put three ounces of verdigrease, pounded small, into some good white wine or other sharp vinegar; and, next morning, set it over the fire, and make it hot, stirring it well about with a stick. When it is thoroughly mixed and dissolved, put in the silk, but take great care not to let the liquid boil; and, after it has remained half an hour, an hour, or two hours, according as it is wished to be a light, middling, or deep sea green, put some boiling hot water into a vat or tub, with half an ounce or an ounce of soap, and make a lather. On it's being a good froth, hand the silks in it: afterward, let them drop or drain; then rince them in river water, beat them well, and dry them.

Light Purple Dye for Silk.

PUT the silk into a slight red dye; but increase the quantity of potash, to turn

it to purple; then rince the silk, and dry it in the customary manner.

Black Dye for Silk.

POUR into a copper three pails of water; and put in two pounds each of beaten galls and sumach, four ounces of antimony reduced to an impalpable powder, two ounces each of madder and ox galls, and one ounce of gum tragacanth. Let them dissolve a sufficient time, and then put in a quantity of dry elder bark powdered, two pounds of vitriol, and twelve ounces of filings of iron. Next pour off the water, and let them boil together two hours; after which, fill it up with half a pailful of barley, or rather the malt water drawn off by brewers. Boil it again for half an hour, put in the silk, and let it boil gently another half hour; then take it out, rince it in a copper full of water, and throw it again into the dye. Afterward, on taking it out, rince it very clean in river water, hang it up in the air to dry, put it again into the dye, and boil it gently for half an hour. Rince it in the copper, as before; afterward, in river water; and, when it is dry, taking good ley, add to it two ounces of potash, rince the silk well in it, then in river water, and lastly dry it. Silk may thus be dyed of a very good black; which, however, may be improved in the following manner—Having dyed and dried the silk as already directed, put one ounce each of sal ammoniac and powdered antimony, and two handfuls of iron filings, in a copper that has been drawn off and used before; make it so hot as scarcely to be borne by the hand, that this additional dye may the better penetrate; and, taking the newly dyed but quite dry black silk, put it into the copper for an hour, so that it may

get thoroughly moistened: then draw it through a weak solution of gum tragacanth, taking care that it be thus compleatly wetted, and afterward dry it as usual. If an ounce of isinglass, for every pound of silk, be steeped in water, and the dry dyed silk be passed through the liquor, it will impart a most beautiful lustre to the silk.

Green Dye for Linen.

LAY the linen all night in strong alum water; then dry it well, and boil broom or dyers weed for an hour. Take out the broom, and put in half an ounce or an ounce of pounded verdigrease, according to the quantity of linen wanted to be dyed. Stir it about with a stick, and then work the linen in it, once, twice, or thrice, according as may be required; adding, the second and third times, a quantity of potash the size of a hen's egg. Then work the linen a third time, and it will be found of a yellow colour. Dry it in the air, and afterward throw it into the blue vat, which will produce the desired green.

Blue Dye for Linen and Woollen.

FOR the purpose of dyeing linen or woollen blue, in proportion to every half pound of indigo intended to be used, take eight pails of water; and put in six handfuls of coarse wheaten bran, eight or nine ounces of madder, and a pound and a half of potash. Simmer these ingredients together; and, when the liquor boils, so as to swell and bubble up, throw in two or three quarts of cold water, and rake out the copper fire. Pour the liquor, with all the ingredients, into a dyer's vat, coated on the inside with lime, as the tanners use it, or any fit substitute for such vat, and cover it very closely up. Having, on the pre-

ceding day put the half pound of indigo to dissolve, with a quart or three pints of water, in a clear brass or iron vessel, adding half a handful each of wheat bran and madder, and half an ounce of potash, leaving it all night in a heat not greater than the hand might bear; grind it with a pestle or iron ball, till it becomes as soft as pap, and is quite cleared of all roughness or harshness: this done, put it in the vat to the other ingredients. Stir the whole together three or four times with a stick, cover it up close, and let it stand to settle six hours; after which, throw in a ladleful of powdered lime, again cover it close, and let it stand for three hours longer. Then put in half a pound of potash, stir it well about, cover it up, contrive just to keep it warm, and let it stand thus another three hours. Nothing more is to be added; only, at the end of this time, stir it as before, and an hour or two after begin to use it as a dye in the following manner—Hang in it five pieces of the goods to be dyed, keeping from them the bran, &c. with the hand, as those ingredients which remain undissolved should not touch the linen. Wring out the five pieces, one against another; then try, by feeling with the finger, whether the dye be harsh, or soft and smooth: if it feel too rough, throw in half an ounce of potash; if too smooth, add a ladleful of lime. Work the cloth or linen in it for two hours; then put in five fresh pieces, and work them in like manner. When they are dry, wring them a second or third time in the dye, if necessary, till they become the colour required. The dye may be thus wrought till thirty pieces of cloth are dyed; and, afterward, if any woollen stuffs, stockings, yarn, &c. are wanted to be dyed, take two

pailfuls of water, into which put two handfuls of wheat bran, with an ounce of madder and a quarter of a pound of potash, boil it as before, put it into the vat, stir it, let it stand three hours to settle, try whether it be harsh or smooth, and regulate it accordingly with half an ounce of potash or half a ladleful of powdered lime. This is a very proper dye for the celebrated nine times dyed blue flannel; which may be thus often dipped and dried, and is highly recommended to be worn by those who are subject to rheumatism, &c.

Black Dye for Blue Linen and Woollen.

STUFFS of little value may be sufficiently well dyed black, by first blueing them with pastel or woad, and then blackening them with galls and copperas; but the best white stuffs cannot regularly be dyed black without passing into the intermediate blue. The following is the common process for dyeing a good permanent black on fine blue goods—To dye about three pounds weight of blue wool, woollen yarn, woollen cloth, or flannel, let them be boiled for four hours in nine or ten gallons of water, with as many ounces of pounded nut galls; after which, take the goods out, and open them to the air. Having, in the mean time, also taken out the remains of the nut galls, put into the liquor eighteen ounces of green copperas; and, if there be not enough liquid left to cover the goods, add more water, and boil it for two hours, continually handling them during that time. Then take them out, air them, and put them in again, till they are sufficiently black; and, when cool, finish by washing and drying them in the usual way. If a peculiarly fine black be wanted, put in some sumach with the galls.

Brown Dye.

WHAT are called, by dyers, the five primary colours, differ widely from those so named by the philosophers; being, in fact, blue, red, yellow, brown, and black: each of these, furnish the dyers with a great number of shades, from the lightest to the darkest; and, from the combination of two or more of these different shades, they contend, arise all the colours in nature. It is to be observed, however, that colours are often darkened, made light, and even considerably changed, in dyeing, by ingredients which have no colour in themselves; such as acids, alkalies, neutral salts, lime, urine, arsenic, alum, and some others. Brown, the fourth primary colour of dyers, enters the composition of a great number of colours. It is worked differently from others, no preparation being in general given to wool for receiving a brown dye; and, like blue, it is only dipped in hot water. The rinds and roots of walnuts, santal wood or saunders, elder bark, sumach, and even soot, &c. are used in this dye. The rind of the walnut is the green part which covers the nut; which, being gathered when quite ripe, filled into great casks, and moistened with water, will keep a whole year, or longer. Of all the ingredients for brown dye, this is considered as the best; and, next to the walnut rind, ranks the walnut root. The superiority of the walnut rind dye, compared with that of other ingredients, consists in it's shades being finer, the durability of it's colour, and it's properties of softening the wool and rendering it of a better quality, as well as easier worked. To make use of this rind, a copper is half filled with soft water; and, when it begins to grow lukewarm, the rind

is added, in a quantity suited to that of the goods, and their intended depth of colour. The stuffs, in the mean time, having been dipped in warm water, are put into the copper as soon as the ingredients have boiled about a quarter of an hour, where they are worked till they have acquired the colour intended. Being aired, as usual, to cool them, they are dried and dressed. Where the shades are required to be very exactly matched, and the goods are spun wool, a small quantity of rind should be at first put in, and the lighter made; then, more rind being added, the deepest: but, with stuffs in general, the deepest are commonly first made; and, as the liquor diminishes, the lightest are dipped. For dyeing with roots, a copper is three quarters filled with river water, and the requisite quantity of root cut into small pieces and boiled moderately; care being always taken, to leave in it some dyeing substance. Mixed ingredients are often used, as practice teaches the art of obtaining particular shades by judicious combinations of the different browns. Soot, which should only be used for dyeing very common stuffs, must be that of wood; it does not, however, give a durable brown, containing only a volatile and an earthy salt easily dissolved.

Beautiful Black Dye.

BOIL, in a sufficient quantity of river water, for every quarter of a hundred weight of cloth, seven pounds of logwood chips, and a pound and a half each of sumach and elder bark. When they have boiled together half an hour, cool the copper with a little cold water, put in the cloth, and boil it an hour and a half; continually turning it on a winch, to prevent any un-

evenness of the dye. After this preparation or stuffing the blacks; as it is technically termed, fill a small tub placed at the side of the copper with hot liquor, in which dissolve three pounds of copperas; and, while the cloth is kept turning, lade the solution of copperas into the copper. When it has thus turned for an hour, at a boiling heat, it must be taken out, equally well cooled in all parts, and returned quite cold into the copper, with half a handful of pounded copperas; being gently boiled, as before, for two hours, and again in like manner cooled. In the mean while, a pound and a half of logwood, two pounds and a half of elder bark, half a pound of argil, two pounds and a half of soda or common potash, and twelve ounces of copperas, should be added to the liquor, and boiled together an hour. The goods are then to be turned in, and worked with the winch an hour; as the small portion of air which they receive by thus turning on the winch assists to heighten the colour. The goods must finally be well washed in the fulling mill, and carefully dried. Cloth, immediately after the first dip, has a grey blackness, and only acquires the beautiful black lustre on being exposed to the air; and it is on this principle, that good writing ink grows blacker, after a certain space of time, than it appears when first used. Goods previously dyed blue may, of course, be dyed black by the above process, with a considerably smaller proportion of the ingredients. This black dye is chiefly intended for woollen cloth.

Beautiful Claret Dye for Woollen, &c.

BOIL two pounds of logwood for forty pounds of wool, or woollen cloth or stuffs, previously scowered, with red wood or

saunders in proportion to the shade required, for about half an hour. Then, pouring a pint of oil of vitriol into a pail of cold water, add it to the liquor, put in the goods, and boil the whole gently together for between two and three hours. On taking the goods out, set them to drain across the copper, and pour over them half a dozen pails of water. The copper must then be emptied; filled with river water; and have, when the water is scalding hot, ten pounds of copperas and four ounces of pearl ashes put in, and well stirred. The goods are then to be returned into the copper, and well worked, to make them even. Great care must be taken, in dyeing with oil of vitriol, to turn the goods continually over the winch: and, particularly, on taking out, the moment the last end comes up, let it into a large tub of cold water, so as for every part to cool alike, or else the colour will be uneven; for vitriol, when hot, will not bear the air. Vitriol, which some think prejudicial, is divested of it's acid by the strong alkali contained in the chamber ley with which the goods are prepared in scowering. So useful, indeed, is oil of vitriol in dyeing, that any colour but woaded blue or green, without even excepting black, may be brought, by the aid of it's acid, to a fine claret.

*Admirable Liquid Mixture for Staining
Wood the Colour of Mahogany.*

PUT a quarter of a pound of logwood, and the same quantity both of Brazil wood and of yellow fustic, into three separate vessels; with three pints of soft water, and a tea-spoonful of salt of tartar, to each. Boil them all very slowly, for four or five hours, or till the quantity of each be reduced to a pint, then strain them separate-

ly through cloth; mix the different colours as nearly as possible to the shade required; and, after being satisfied with the effect, by trying it on a bit of wood, apply it to the work with a brush or sponge.

Simple Substitute for the best Indian Ink.

THE following very simple process will produce an ink equal to the best Indian ink, in all its properties and effects—Boil parchment shavings, or cuttings of glove leather, in water, till it becomes a size; which, when cool, will form a jelly. Having, in the mean time, blackened an earthen plate or dish, by holding it over the flame of a candle, mix up, with a camel hair pencil, the fine lamp black thus obtained, and a little of the size, while the plate is warm. Lamp black may be procured in any quantity from the smoke of oil, tallow, &c. but what is sold in the shops must not be depended on. The Chinese are supposed to infuse ox galls, or some similar substance, in their Indian ink, which gives it a yellowish, metallic lustre, when dry, in no degree essential to the artist. It seems, also, slightly scented with musk. For common purposes, good carpenter's glue may be substituted for parchment size; isinglass, however, is still better.

Substitute for Gum Arabic.

THE mucilaginous substance of the bulbous root of the common blue bell, or hare bell, has been successfully used, particularly by calico printers, instead of gum Arabic. For this purpose, the bulbs are cut; and, when dried, reduced to a powder, which they yield in the proportion of one fourth part of their original weight. This powder is used in the same quantity and

manner as gum Arabic, for fixing the colours; that is, one ounce and a half to four ounces of mordant. These roots are found more or less abundant, in most parts of the country; but they might easily be cultivated, in any requisite quantities, at an expence infinitely short of the price of gum.

Artificial Alum.

AN artificial alum is prepared, in France, by adding five parts of muriate of soda to a hundred parts of clay, made into balls by means of water, and calcined in a reverberatory furnace. To the powder, a fourth part of its weight of sulphuric acid is added at intervals, and afterward eight or ten times as much water. The alum is separated from the liquid by a solution of potash. To manufacturers of Prussian blue, or distillers of aqua fortis, this system of fabricating alum is particularly advantageous; and, in France, that salt has been thus artificially made, by several persons, with a profit of twenty-five per cent. more than common alum.

Edinburgh Strong Ale and Small Beer.

THE months of October and March are, in Scotland, as well as in England, considered as the best times for brewing. Twenty English bushels of malt, with ten pounds of hops, are employed to make two hogsheads of strong Edinburgh ale, and four hogsheads of small beer; the process for brewing which is as follows—Boil the water; and, putting some of the malt in the vat, stir it and the boiling water very well together. Then put in more malt, and more water, so as to mash tolerably thin; and, covering the vat, let it stand three hours. Let some of the wort run, and

throw it once or twice up again, till it be clear, some dry malt being strewed on the top of the vat. Put the hops at the bottom of the tub into which the wort runs, and then boil them in the brewing pan, or copper, with the wort. Let it boil till it curdles, and then clears. When it is almost as cold as water, barm it; that is, ferment it with yeast. The hops, however, must be first strained out while it is warm, to boil in the small beer. After the ale has worked three days, skim it, and barrel it; and, when it ceases to work, till which time it must be kept filled up as fast as it flows over, stop it up close. The small beer must be made, in the mean time, by putting boiling water on the vat, by degrees, till the required quantity of wort is obtained; and then first boiling it with the hops already used, and lastly fermenting and barrelling the liquor.

Scotch Flummery.

TAKE a mutchkin, or English wine pint, of milk, and the same quantity of cream; and, having beat the yolks of nine eggs with a little rose water, sugar, and nutmeg, mix the whole in a dish, and put the dish over a pan of boiling water closely covered. On it's beginning to grow thick, having ready some currants plumped in sack or other white wine, strew them over it. Be careful not to stir it while over the fire; and, when it is pretty stiff, send it up hot.

Oatmeal Flummery.

PUT three large handfuls of oatmeal, ground small, in two chopins, or English wine bottles, of water. Let it steep a day and a night; and then, pouring off the clear water, put two chopins more on it, and leave

it to stand another twenty-four hours. Then stir it well, and strain it through a hair sieve till it is like porridge; that is, what is called in England hasty pudding. Stir it all the time, that it may be extremely smooth before it is set on the fire; then put into it a table-spoonful of sugar and two table-spoonfuls of orange-flower water. When it is boiled enough, pour it in a shallow dish; and, on it's getting cold, eat it with wine, ale, or milk, and sugar.

West Country Flummery.

STEEP half a peck of wheat bran in cold water, for three or four days: then, straining it, boil it to a jelly; put to it some orange-flower or rose water, with sufficient sugar to sweeten it; and, when cold, eat it with cream, milk, wine, or beer.

Fairy Butter.

MIX, or bray, in a mortar or clean wooden bowl, the hard yolks of four boiled eggs, half a pound of powdered and sifted loaf sugar, and half a pound of fresh butter, with two table-spoonfuls of orange-flower water. When it is all well mixed, force it through the corner of a thin canvas strainer, in little heaps, on a plate. It forms a very pretty supper dish.

Whetstone Cakes.

MIX half a pound each of fine flour and pounded and sifted loaf sugar, with a table-spoonful of carraway seeds, the whites of three eggs and the yolk of one, and a little rose or orange-flower water. Roll out the paste as thin as a wafer, cut the cakes with a wine glass, lay them on floured papers, and bake them in a slow oven. These cakes derive their name from Whetstone, near Barnet, in Middlesex.

Marlborough Cakes.

BEAT up eight eggs; and, putting to them a pound of powdered and sifted loaf sugar, beat the whole together for three quarters of an hour: then put in three quarters of a pound of fine dry flour, with two ounces of carraway seeds; beat it all well together; and, putting it in tin pans, bake the cakes in a quick oven.

Thin Dutch Biscuits.

WARM a quart of milk, with three quarters of a pound of butter, and three quarters of a pint of yeast; and, pouring it into the excavated centre of five pounds of flour, mixed with two ounces of carraway seeds and half a pound of sugar, make it into a paste, and let it stand a quarter of an hour by the fire, to rise: then mould or knead it, roll it into thin cakes, prick them all over to prevent their blistering, and bake them a quarter of an hour.

York Cakes.

TAKE half a peck of flour, three quarters of a pint of yeast, two pounds of currants, and a pound of butter. Rub the butter into the flour, grate in it two nutmegs, and mix all together with a little salt and some sugar. Wet it so as to form a good paste with hot water, set it before the fire to rise, make it into twelve cakes, and bake them in a quick oven.

Irish Pancakes.

BOIL a pint of cream with the rind of an orange and some cinnamon, and set it to cool: in the mean time, beat up the yolks of eight eggs but only four whites, with sugar, nutmeg, a little salt, and two gills of flour; then beat three ounces of

fresh butter, and mix the cream and eggs together with a glass of brandy. Put a very small bit of butter in the frying pan; and, when it is hot, pour in two gills of the batter. They will not turn, but must be held before the fire to brown the upper side.

Roasted Tripe.

CUT tripe in square pieces; and, making a force meat with crumbs of bread, pepper, salt, grated nutmeg, and the yolk of egg, spread it over the pieces of tripe, roll them up tight, fasten them on the spit, flour and baste them well, and serve them up with melted butter and slices of Seville orange.

Pig's Haslet.

THE name haslet, or harslet, is given to the liver, heart, and lights of a hog, when roasted together in a caul, on a spit; being derived from the obsolete French words, *hastilles*, or *haste*, a spit. The haslet meat, as these entrails are denominated, being cut asunder, and well washed, stuff the heart with crumbs of bread, shred sage, chopped onion, parsley, sweet marjoram, pepper, salt, and a little allspice, worked up with a bit of butter. Spit them, rub them with egg, and strew crumbs of bread over them, as well as some of the seasoning. Roll the caul, or a buttered paper, over the whole, and tie it fast; but, when done, which will be in about two hours, take off the paper, dredge it a little, and serve it up as hot as possible. The best sauce is gravy and butter, with a little sage and a small quantity of vinegar or lemon juice. This haslet meat is, in London, called *pig's fry*; where it is seldom dressed otherwise than in the frying-pan, though far more delicate when roasted, as is common in most

parts of the country whenever a hog is killed for family use.

White Fricasce of Skirrets or Parsnips.

BOIL, blanch, and skin, the skirrets or parsnips, and cut them in pieces of an inch long; then put them in a stewpan with as much milk as will cover them, and add a good piece of butter, some white pepper, a little pounded mace, and two whole onions. After boiling them on a slow fire, thicken them with the yolks of two or three eggs, but by no means suffer them again to boil. Take out the onions, and serve them up.

Skirret Pie.

HAVING boiled and peeled the skirrets, put them in a dish with butter and a few crumbs of bread at the bottom. Cover them nearly with cream, to which add powdered sugar, grated nutmeg, and a little pounded mace. Cover it with puff paste; and, on it's coming out of the oven, pour in a mixture of white wine, sugar, and nutmeg, thickened with the yolks of a couple of eggs.

Scotch Mutton Ham.

THE finest mutton hams are generally cured in Scotland; where, we are assured, the following are the genuine methods usually practised—Cut the hind quarter of very large fat mutton like a ham; then rub it all over with bay salt and brown sugar. When it has thus remained twenty-four hours, put it in a pickle made with a gallon of pump water, two pounds each of bay and common white salt, six ounces of saltpetre, a pound of brown sugar, and an ounce of salt prunella, well boiled and scummed. The hams being put into this

liquor when it is cold, are to continue there a fortnight; after which time, they are to be hung up, and smoked with dale dust or shavings. They should not be eaten till thoroughly dry. Bacon hams, or tongues of any sort, may be pickled in the same way. Indeed, on hanging up the mutton hams, it is very common to boil the pickle; skim it well; and, when cold, put into it tongues which have previously been two or three days salted for that purpose. Some cure a mutton ham in the following way—Mix an ounce of saltpetre, a pound each of common salt and coarse sugar, and two penny worth of cochineal; with which well rub the ham, and lay it with the skin side down. Repeat the rubbing daily, for sixteen days, then hang it up to dry. It eats best in broiled rashers.

Veal Ham.

CUT a leg of veal like a ham; and, taking a pound each of white salt, and bay salt, with two ounces of saltpetre, mix them, and rub the veal with it. Lay it with the skin side down for a fortnight, rubbing it every day with the pickle: then hang it up, and it will be dry in sixteen days; after which, it may either be boiled, baked, or roasted.

Scotch Cake, or Short Bread.

THIS most excellent cake, or bread, is in England generally called Scotch cake; but, in Scotland, where it is far more common, short bread. The following is a genuine Edinburgh receipt for making it—“Take a peck of flour; and, making a hole in the middle, melt three pounds of good butter in a mutchkin of barm. A mutchkin is less than a common English

pint; being, in fact, half the quantity only of a common wine bottle, which is seldom a quart of even English wine measure: yeast, in Scotland, as well as in some parts of England, is almost universally called barm. "Put carraway or any other dry sweet-meats in the flour; and then, pouring in the butter and barm, work it well with the hands. If it be too dry, put in a little warm water; and, when it is well worked, roll it out in cakes of any shape. Prick them well with a fork, and bake them on floured papers." In England, they are commonly made in a sort of long triangular form, about the third of an inch thick; either with what we call Scotch comfits, or small bits or shreds of candied orange or lemon peel, and sometimes with a little of each. When properly made, they are very generally considered as delicious eating.

Real White Scots or Scotch Collops.

UNDER a ridiculous and erroneous notion, adopted by some of our best modern cooks, Scots or Scotch collops, are now often affectedly called scorched collops; though this mode of cookery is, most undoubtedly, of true Scottish origin. The following is the genuine method of dressing white Scots collops, as practised in Edinburgh—Cut the veal into thin slices, and beat them with the rolling pin. They may either be larded, or not, at pleasure. Season them with pepper, salt, cloves, mace, lemon peel, and grated bread, first dipping them in beaten up eggs. Stew the knuckle well, with a bunch of sweet herbs, two anchovies, cloves, mace, pepper, and salt: strain it; and, when going to be sent up, thicken it with a bit of butter worked in flour. Give it two or three boils; then

put into it the yolks of three eggs well beaten, a glass of white wine, and the juice of half a lemon, and give it a good heat on the fire, stirring it all the while, as it must not by any means boil. The collops being in the mean time well fried, but not brown, lay them in the dish, and pour the sauce over them. Garnish with mushrooms and oysters.

Edinburgh Eye Water.

PUT white vitriol the bigness of a nut into two gills of white rose water, with as much fine loaf sugar as vitriol. When it is dissolved, shake the bottle; and, on going to bed, wash the eyes with it, using a soft clean cloth. This is said to be as good an eye water as ever was made.

Pomatum for the Lips.

MIX an ounce of spermaceti with an ounce of the oil of bitter almonds and a little powdered cochineal; melt all together, strain it through a cloth in a little rose water, and rub the lips at night.

Scotch Daffy's Elixir.

TAKE a mutchkin or half a bottle of brandy, and the same quantity of Lisbon wine; infuse in the mixed liquor half an ounce each of anise and sweet fennel seeds, an ounce each of hiera picra and aloes, two drams of saffron, two ounces of bitter or Seville orange peel, and one ounce of snake root. Let these infuse near the fire for a fortnight; then put the bottle in a pan of cold water over the fire, take it off when it simmers, and strain or filtre it as soon as cold. Keep it in closely stopped bottles; and take of it two table-spoonfuls, at night. It is excellent for a colic, and a gentle physic.

Edinburgh Yellow Balsam.

GATHER, on a dry day, a pound of elder flowers, but let none of the stems or green be in them, and mix them with four pounds of May butter, in a close well glazed vessel. Put them in the sun by day, and near the fire by night. Keep them that way till the green broom blossoms; then get a pound of the blossoms, and mix them very well together. Keep it as before directed for five or six weeks; then warm it well, but do not boil it, and wring it all out in a cloth as much as possible. It is good for any inflammation, pain, or stitch, rubbing the part affected before the fire with a very little of the balsam; and, if inwardly, swallow five or six pills of it rolled in sugar. It is as wholesome and safe a thing as ever was taken.

Fine Edinburgh Wash for the Scurvy or any Redness in the Face.

BOIL two ounces of fine barley, in a chopin or English wine bottle of water, to four gills or half a bottle; and, beating two ounces of blanched almonds to a paste, mix them with a little of the barley water. When cold, warm them, and squeeze them through a cloth; then dissolve a penny worth of camphor in a table-spoonful of brandy or any strong spirits. Mix them together, and wash the face with the liquid every night when going to bed. This, says the original receipt, is the best wash ever made for the face.

French Black Currant Brandy.

TO each bottle of brandy add a pound of black currants picked, with a little allspice and broken cinnamon in a small muslin bag. Put the whole into a large

bottle or jar, and cork it closely for six months. Then pour off the juice; and, for each bottle of liquor, add three quarters of a pound of loaf sugar. Put it again into the bottle or jar, cork it up, and shake it frequently till the sugar be dissolved; then, filtering it through paper, it will be ready to bottle for use.

Fine Cordial Liqueur d'Oranges.

TAKE twelve lemons, thirty oranges, one cedrat, two sticks of vanilla and several of cinnamon, with twelve bottles of brandy. Let them infuse together, closely stopped, for six weeks. Then take out all the ingredients, and add nine pounds of loaf sugar. When the sugar is dissolved, to promote which the containing vessel must be well shaken every two or three days, filtre the liquor carefully through paper and cotton, and put it up in bottles. To make a second sort, squeeze the thirty oranges, and pierce the twelve lemons and the cedrat with one fresh stick of vanilla; then put the whole to infuse with three bottles of brandy, and let it remain as before. Strain the liquor; add to it three pounds of sugar; and, when the sugar is dissolved, filtre and bottle it.

French Curds.

WARM a quart of new milk and a pint of cream; put them together, with as much rennet as will turn them to curds. Then strain them through a cloth; and, beating two ounces of blanched almonds, with four table-spoonfuls of white wine and a little orange-flower water, sweeten it to palate, and mix the whole well together in the marble mortar. Put it, when well mixed, into tin moulds, and afterward turn them into a dish, either with or without cream.

Green Gooseberry Wine.

PUT to every pound of picked and bruised gooseberries, which must have been gathered when at their full growth, but while quite green, a quart of cold spring water. Let it stand three days, stirring it twice a day: then strain and press it through a sieve; and, to every gallon of liquor, put two pounds and a half of loaf sugar. Barrel it; and, to every five gallons, add a bottle of good brandy. Hang a piece of isinglass in the vessel, and stop it up. In six months, if the sweetness be sufficiently gone off, bottle it.

Delicate Chicken Pudding.

POUND all the white meat of a chicken in a mortar, and pass it through a hair sieve: boil, in the mean time, a piece of French bread the size of a walnut in a little milk; adding an egg, with a little salt and nutmeg. Then mix all together, put it in a tea-cup or small bason, and tie it down with a cloth very closely. If in a large tea-cup, it will take twenty minutes boiling.

Elegant and unexpensive Pudding.

PUT into a pint of milk a quarter of the rind of a lemon, with a bit of cinnamon, and boil them ten minutes. Soak the crumb of two French rolls in the milk, till soft enough to rub through a sieve; and, when it has stood till quite cold, adding five beaten eggs, a table-spoonful of brandy, and sugar to palate, put it into a baking dish. Melt a quarter of a pound of butter, mix with it three table-spoonfuls of cream, and pour it over the pudding. The oven must be moderately hot, and it will require half an hour's baking.

Pickled Eggs.

THIS, though extremely simple, is a very scarce and curious receipt. We have never been able to find the method of pickling eggs, after all our researches, in any printed book whatever; and are now indebted for it to the small but valuable manuscript collection of a highly respectable family. Pickled eggs, however, seem to have had much celebrity; for there is, near Cold Bath Fields, Clerkenwell, a place called Pickled Egg Walk, and in it a public house still bearing the sign of the Pickled Egg, where they are said to have been some few years since regularly sold. The following is the process by which eggs are to be pickled—Boil twelve eggs hard; and, carefully taking off the shells, put the eggs whole into a jar, with a dram each of cloves and mace, a sliced nutmeg, a little whole pepper, some ginger, and a bay leaf. Pour over them some boiling vinegar, then cover them closely; and, when they are cold, tie over them a piece of leather or bladder. After they have stood two or three days, pour off the pickle, boil it again, and return it boiling hot to the eggs and spice. They will be fit for use in a fortnight.

Mr. Eton's Grand Discovery of the Ancient Art of Encaustic Painting.

WE have been favoured with the following abstract of a manuscript Dissertation, by William Eton, Esq. Author of the Survey of the Turkish Empire, containing that gentleman's discovery of the Ancient Encaustic Painting, as still practised in some parts of Greece. Mr. Eton makes many observations on the writings of the ancients, relative to this subject, as well as

on those of Court Calus, the wax soap of Mr. Bachelier, the Abbate Requeno's method, and other modern authors; all of which, however, he does not indiscriminately condemn. He says, indeed, that many of these methods are practicable, and useful; but that they are not what was practised by the ancients, nor have they the same advantages. To Bachelier's method he objects, that it is difficult to keep a colour of the same tone; that the alkali will decompose many colours, and in time injure others; and that it is not so solid, and impervious to moisture, as durable painting ought to be: but, that it is a very eligible method for ornamental paintings on walls; as arabesques, &c. where no great value is attached to the artist's labours. He objects to Abbate Requeno's mixture of mastich with wax, as the resin becomes yellow; and he affirms that, in Rome, he actually saw several of Requeno's paintings, in that artist's different manners, which had become very yellow. He even doubts whether his Dissertation on the Natron of the Ancients be conclusive; but affirms, that it is of no consequence to the art of encaustic painting. Punic wax, Mr. Eton is of opinion, is the same wax as that now brought from the coast of Barbary. Its excellence consists in its superior hardness, and its being of a pale colour. He advises not to use bleached wax; but virgin wax, which has never been stained by the bread or food of the bees, as that wax never will become yellower: for dark colours, he finds yellow wax equally good. It was mixed with a little oil, Vitruvius says; probably, to make it work easier. Ludius introduced, among the Romans, a new method of painting; which, on account of its facility, was generally adopted

on canvas; this consisted in mixing soaked glue with wax, by melting, and adding the colour. This mechanical mixture, for no chemical union can take place between these substances, was reduced, when cold, to powder, and used as water colours; it was then covered with wax, to which heat was applied. There are many objections to this method. The imperfection, or defect, of oil painting, chiefly is, that in time oil cracks and granulates; by which the air acts on the colours, and the oil itself becomes as black as a cinder: the more oil, therefore, is used in mixing the colours, the more the painting is changed. The advantage of wax is, that it never cracks or granulates; that it eternally excludes the air, which only can act on the smooth surface; and, if it be not blacked, it never changes colour. We are not to judge of wax, by the change of colour we see in puppets made of wax, and old wax candles; in these, there are many mixtures and adulterations. The objection to it is, want of hardness; but the Punic wax is not affected by the heat of Italy, or of Greece, so as to make it soft enough to be liable to injury without rough treatment; and, when mixed with colours which are themselves of a hard body, the painting becomes very hard, and as little liable to injury as oil paintings. The surface, too, may be cleaned; and moist situations do not affect wax paintings. The Romans used many mineral colours, and some of compound substances; as appears from Vitruvius, Pliny, and others: with regard to some of which, Mr. Eton doubts of their having ever been employed by the Greeks; though, he thinks, pure wax will preserve even vegetable colours a long time. He quotes a passage from Vitruvi-

us; where that famous architect says, that a person had painted the outside of a building with minium—the ancients called cinnabar by this name—and that it was injured by the weather. It was new painted, and covered with wax, which was made to penetrate by heat; which method, he says, is what the Greeks call encaustic, or burnt. He directs that the Punic wax be mixed with a little oil. The method Mr. Eton saw practised on the outside of a house, at the Dardanelles, by a Greek, in painting a landscape over a door, he assures us that he never beheld or heard of any where else; the Greeks and Armenians now using oil paint or yolk of eggs, or common fresco. He describes it thus—The white was composed of the whitest marble, ground to a very fine powder, the veins being carefully separated. The other colours, were common mineral colours. A ground was laid with wax melted, into which was stirred marble dust; and, with a warm trowel, spread very even, and made perfectly smooth. The colours were mixed with wax, and nut oil, rather thick. He observed, that the painter thinned some of them with petroleum or naptha, quite colourless, which he doubts whether the ancients used; though, as it quickly evaporates, he sees no harm in using it. When the painting was finished, the artist held, at a little distance, a chaffing dish with fire, which caused the colours to incorporate with the wax ground; and, as soon as it was cold, the whole was quite hard and beautiful. He retouched several places, and re-applied the chaffing dish of fire. He then gave it a gloss, by rubbing it with a cloth. The painter said, that he sometimes used, for a ground, equal quantities of quick lime, made from the finest

white marble and ground marble powder, which was laid on in the manner of mortar; that, after it was become perfectly hard, which required some weeks, virgin wax was laid on it with a brush, and fire applied to make it penetrate, the superfluous wax being wiped off with a cloth: adding, that this was the best ground. The painter, though a very bad artist, said that he painted portraits on canvas, and that the ground was prepared in either of the above ways: that he often used common oil colours, prepared in bladders; but, that he avoided white lead, though he thought it could never change when afterward mixed with wax. As soon as he had finished, with common oil colours, what is called the first sitting, or *impastare*, he applied the fire; which immediately caused the oil to sink into the wax, and the wax to incorporate with the colours, without in the least deranging them or making them run. He could then immediately begin painting over the face again; which second operation being terminated, and heat applied, he could for the last time retouch the painting, and burn it in: and thus, without quitting his work, he could finish a portrait at one sitting. A very great advantage, indeed; and worthy the attention of our portrait painters, and others. Whether this last method of using oil colours will stand the test of time, as well as the ancient method, may be doubted; if it would, we have all the advantages of wax and of oil painting united. However, there can be no doubt, that the colours will be preserved by this mixture of them with the wax ground, much better than in common oil painting. Mr. Eton thinks, this must appear obvious; and, therefore, that it is an important discovery, of which our artists

will avail themselves. If wax paintings are varnished, to preserve them from smoke and dust, the best varnish is white of eggs, mixed with a little sugar and some water in which coloquintida has been boiled, which will prevent flies staining it. This may be removed, and renewed, at pleasure. It is, indeed, for all paintings, much the best varnish; all others injure the paintings, and mastich discolours them in a very short time. Pliny and Vitruvius have given us accounts of the colours used in their days, many of which are objectionable; and it seems, in fact, very doubtful, whether the Greeks used them; though such colours, notwithstanding their imperfection, if used otherwise than with wax, may still have been durable when well incorporated with it. The Greeks may have used some white lead, with marble powder or burnt bones; but, if they obtained a white sufficiently good from marble, which never changes, we may conclude, Mr. Eton thinks, safely, that they would avoid ceruse, or white lead. At present, we are acquainted with a white that never changes, even by the vapours of volatile liver of sulphur; viz. the flowers of zinc; which only its dearness can prevent being used exclusively. Mr. Eton, we believe, means to publish the whole of his Dissertation on the Encaustic Painting of the Ancients; which, no doubt, will prove acceptable to every lover of the arts, and particularly to professional artists. In the mean time, all its substantial essence is concentrated in the foregoing epitome, liberally furnished for the purpose of enriching the present collection; which has many obligations to the researches of that ingenious gentleman, more particularly in several of our best original Russian, Persian, and Turkish receipts.

Genuine Vegetable Syrup.

MANY different popular medicines have been sold under the denomination of vegetable syrups, with the names of particular proprietors or inventors prefixed, of which we know nothing more than the advertised reports of their efficacy. This receipt, however, for preparing genuine vegetable syrup, is evidently a most disinterested communication. We give it as it appeared in the Cambridge Chronicle, and many other newspapers, about twenty years since, addressed to the respective printers, “for the benefit of those who are afflicted with the scurvy,” and signed “T. Huckings, Free School Lane, Cambridge;” whose account we have heard confirmed by very respectable authority, that of the late Reverend Mr. Alix. The inventor thus describes his own case and cure—“Having, for these last three or four years, been violently afflicted with the above complaint, which arose to such a height as to make my life almost insupportable, night or day, and which brought on eruptions all over my back, arms, and other parts of my body, attended with continual itchings, burnings in my feet, heaviness, and—though, in the day time, an inclination to sleep—restless nights to such a degree that I could hardly keep my bed, induced me to endeavour to find out something for my relief. At last, I prepared the following vegetable syrup; viz.—To four beer quarts of good rich sweet wort, add half a pound of sassafras; an ounce of sarsaparilla; and four ounces of daucus seed, commonly called wild carrot. Boil them gently over the fire for three quarters of an hour, frequently putting the ingredients down with a ladle; then strain the same through a

cloth. To each beer quart of this liquor, put one pound and a half of good thick treacle. Boil the same gently for three quarters of an hour, scumming it all the time; put it into a pan, and cover it till cold, then bottle it for use. Be careful not to cork it too tight. The dose I took, was a moderate tea-cupful in the morning before I arose, and the same quantity on going to bed; which I continued, till I had taken nineteen or twenty wine bottles. The above did no more than keep the body regularly open. The effect was such, that it took off the itchings, cleansed the skin, eased the feet, relieved me from drowsiness in the day time, and brought on comfortable nights. It made me active; and I feel myself, as it were, a new man, at the age of nearly sixty years. The time of my taking the above syrup, was in September, October, and part of November 1787; during which period, I did not eat animal food, fish, greens, nor high sauces. My drink at dinner was small beer, and about a pint of mild ale afterwards. If found necessary, increase or lessen the dose. Should any person find the above not sufficient to keep the body regularly open, to a bottle of the syrup add half an ounce of senna; which boil up in a saucepan, and take a tea-cupful occasionally." Mr. Huckings adds—"As no radical cure can be expected in those advanced in life, it will be necessary to take a quantity every spring and autumn. The wild carrot is to be gathered in September and October. Sassafras and sarsaparilla may be had of any druggist or chemist."

Curious Ginger Drops or Candy.

POWDER and sift half a pound of loaf sugar, a quarter of an ounce of ginger,

and a dram each of cloves and cinnamon; then put to the fine mixed powder two table-spoonfuls of boiling water; stir the whole well together, and boil it very gently over a slow fire till it becomes of a candy height. Pour it on a buttered tin; and, when it begins to harden, cut it in small squares. Let them stand at a distance from the fire till they get hard, and keep them in a box lined with paper.

Honey Comb Cream.

SQUEEZE the juice of three lemons, grating the rinds of two or more; and add half a pound of powdered and sifted loaf sugar, with a pint of white wine. Mix all well together; and, after making a pint of cream scalding but not boiling hot, pour it as high as possible, out of a pitcher, on the above ingredients in a glass bowl. It must be made the night before it will be wanted; taking care not to stir it after the cream is poured in, as it rises in small bubbles and looks like honey comb. The higher it is poured, the better it looks.

Lemon Cream, without Cream or Milk.

ADD, to a pint and a quarter of water, the juice of nine lemons; sweeten it to palate; put it on the fire till new milk warm; and, when almost cold, add the whites of nine and the yolks of six eggs, well beat and strained. Set it on a slow fire; and stir it all the time, to prevent curdling. When it is hot, put in the rind of a lemon; which, however, must not boil. Take out the rind, and pour the lemon cream into cups or glasses.

Moonskine Eggs.

BUTTER scallop shells, and break into each two eggs; cover them over, as in

scalloped oysters, with a mixture of crumbs of bread, pepper, salt, and a bit of butter, some add a little nutmeg. Set them on a gridiron till they are thoroughly hot, then brown them with a salamander.

Syracuse Wine.

PUT forty pounds of honey to twelve gallons of water; boil it two hours, taking off the scum as it rises. Tun it up before it is cold, with the peel of twenty-four Seville oranges not thinly pared. Let it stand three or four days, then bung it up. This quantity will fill a twelve-gallon cask. It must not be tapped till it has stood a year.

Tunbridge Wells Cakes.

THESE cakes are composed of two quarts of fine flour, half a pound each of fresh butter and powdered loaf sugar, three yolks of eggs, an ounce of carraway seeds, and sufficient new milk made warm to wet the whole so that it may form a stiff paste.

Best Walnut Ketchup.

STAMP half a hundred of green walnuts, and put to them a pint of white wine vinegar. After it has stood eight days, strain it off; and put to the liquor a handful of salt, a quarter of an ounce each of mace and sliced nutmeg, and five cloves. Boil it for a quarter of an hour, let it stand till cold, bottle it, and keep it close stopped twelve months before it is used.

Scalded Oranges.

PALE five China oranges very thin, and put them into cold water for two or three days, changing the water once every day. Then lay them single in fine cloths, and boil them in spring water gently, as for

preserving, about three hours. On taking them out of the cloths, put them into cold water; changing it if it should get hot. They must remain till cold in the water; then cut them through the middle, pick out all the pips, and lay them with the cut side uppermost on a china dish. Having ready a pound of finely beaten loaf sugar, strew it plentifully over them; and, as the sugar melts, add more, for two or three days, till they seem clear. Then take away some of the syrup, and boil it up with the juice of two more oranges, three lemons, and half a pound more sugar. Scum it very clear, and put in the oranges one by one. Scald them till the sugar congealed on them is melted, but they must by no means boil; then, taking them out, lay them in a pot, strain the syrup through a fine sieve, cover them well with it, and keep them in the same manner as other wet preserved sweetmeats.

Stewed Cucumbers.

PUT a piece of butter about the size of a large walnut into a saucepan, and melt it over the fire; then slice into it a whole onion, with two cucumbers and their liquor, a little pepper, and some salt. Let them stew gently, over a slow fire, till they are brown; stirring them often, to prevent their burning to the saucepan. When they are enough done, put to them a table-spoonful of water, with a very little flour, warm them a little together over the fire, and serve them up in a sauce tureen.

Imperial German Puffs.

BEAT a handful of blanched almonds in a mortar, with two table-spoonfuls of orange-flower water. Beat up five eggs, leaving out two of the whites; and mix

the whole with two table spoonfuls of flour, a pint of cream, a quarter of a pound of melted butter, and sugar to palate. Butter custard cups, fill them not more than half, and bake them. They are eaten hot, with melted butter, white wine, and sugar.

Wood Strawberry Brandy, for the Stone and Gravel.

FOR timid persons, afflicted with these terrible complaints, it may be some satisfaction to learn that this agreeable cordial is considered as a very efficacious remedy in many respectable families. It is made as follows—Fill a large bottle four parts in five with fresh gathered wood strawberries, adding as much Lisbon or loaf sugar as will make it pleasant; then fill up with the best brandy; or, if good rum be easier obtained, that will do equally well. When it has stood six weeks, it is ready for use. A glass of this cordial, it is said, will give immediate ease in the severest fit, and a continuance entirely cure the patient. Pour off the first infusion at the expiration of six weeks, and the same strawberries will make a second quantity; the bottle being filled up with brandy or rum, suffered to stand two months, and then strained off by pressure of the fruit.

West-India Remedy for the Gout.

MIX two ounces of very finely pounded gum guaiacum, with three quarts of the best rum, in a glass vessel, stirring and shaking it from time to time. When it has remained seven or eight days in a proper exposition to the sun—but, in England, at least ten days—distil the liquor through cotton or strong blotting paper, and bottle the whole, corking it up tight. The more

is made of it the better, as it improves by keeping. The dose is a table-spoonful every morning fasting. Be careful to cork the bottles as closely as possible; but not to fill them quite full, lest the fermentation of the liquor should cause the vessel to burst. This medicine must by no means be made with brandy, or any other spirit than good genuine rum.

Forced Eggs.

BOIL eight eggs hard, and cut them in halves the long way; then take out the yolks, and bray or bruise them fine, with a little parsley, nutmeg, pepper, and salt, and about an ounce of butter. Stir them over the fire till the butter is melted, and well mixed with the eggs; then fill the whites, and brown the top with a salamander or other hot iron. The parsley is not to be boiled, but must be chopped very fine. Serve them up with a fricasee sauce; and, if preferred, onions or shallots may be substituted for parsley.

Excellent Worm Powder.

IT is generally thought, that few children are entirely free from worms; but, as the remedies are mostly violent, and some of them even dangerous, a cure is seldom attempted till the disease has made considerable progress. By the use of the following powder, if timely taken, they may possibly be entirely destroyed, while the ingredients are all of such a nature, that no possible evil can arise from a very free use of them, even where there is only a suspicion that there are worms—Take a quarter of an ounce each of rhubarb, wormseed, senna, and burnt hartshorn, all finely powdered and thoroughly mixed together. The dose, for a child ten or twelve years

of age, is as much of this powder as will lay on a shilling; to be taken in treacle, or any liquid, either the last thing at night, or the first in the morning, for three nights or mornings successively. Though this will often prove sufficient; it may safely be repeated, whenever there seems the smallest necessity.

Infallible Cure for the Gripes in Horses and Horned Cattle.

ON perceiving the first symptoms of the gripes, in a horse, ox, cow, &c. fold a large sack, tilt cloth, or coarse sheet, in four, and let it remain some time in boiling water; then, conveying the vessel to the stable, &c. clap the hot cloth or sack on the animal's loins, covering it over with a warm blanket. The animal must be kept in a close place, free from any admission of cold air. The pain is usually removed in less than eight minutes; and the cure is certain of being compleated, when the animal stales soon after the application.

Easy Method of preserving Fish fresh for a Day or Two.

BOIL together three quarts of water, and a pint of vinegar; in which put the fish, and just scald it, never longer than for two minutes. Afterward hang it up in a cool place, and it will dress quite as well as if fresh caught.

Art of dressing Tench without breaking the Skin.

THIS simple secret, to prevent breaking the tender skin of the tench, is known by very few cooks; it is, however, merely as follows—Put the tench into boiling fat, and just turn them in the pan; then, taking them out, lay them in a cloth; and, af-

terward, placing them in boiling water, let them remain till they are enough. The fat should always actually boil before any sort of fish is fried in it: that it does so, is easily ascertained, by trying it with a piece of white paper or a silver spoon; for, if either the paper or the spoon be dry when it comes out, the fat boils.

Plum Buns.

TAKE a pound and a half of flour; half a pound of butter, rubbed in very fine; half a pint of milk; three eggs, leaving out the whites; two table-spoonfuls of yeast, very well watered to take off the bitterness; and, a little mace and nutmeg. Mix all these together, and beat them up well with a spoon; then let the whole stand an hour and a half before the fire to rise. Put in as many currants as may be agreeable, make it up into small buns, and put them on tin sheets. Wash the buns over the top with two whites of eggs beat up with a piece of melted butter the size of a nutmeg, and bake them about twenty minutes.

Potatoe Cakes.

RUB, while warm, a pound of potatoes well boiled into two pounds of flour, adding a little butter. When the whole is incorporated, wet it with milk, in which is mixed two or three table spoonfuls of new yeast. Then, setting it before the fire to rise for about an hour, roll it into thin small cakes, and bake them in a slack oven.

Sheep's Trotter Jelly, for Infants, &c.

BOIL four sheep's feet, or trotters, in a pint and a half of water, till reduced to three quarters of a pint. One table-spoonful of this jelly should be given in the

twenty-four hours; and, if it agree with the child, the quantity may be increased. It may be given mixed with milk.

Composition for preserving Gates, &c.

MELT twelve ounces of resin in an iron pot; adding three gallons of train oil, and three or four rolls of brimstone. When the resin and brimstone are melted, and become thin, add as much Spanish brown, yellow ochre, or any other colour wanted, ground fine, as usual, with oil; then lay it on, with a brush, as hot and as thin as possible. Some days after the first coat is become dry, give it a second in like manner. It is well attested, that this will preserve plank for ages, and even prevent the weather from driving through brick work.

French Method of purifying Rancid or Tainted Butter.

LET the butter be melted and scummed, as for clarifying; then put into it a piece of bread well toasted all over. In a minute or two, the butter will lose its offensive taste and smell, but the bread will become perfectly fetid. This simple receipt was, in France, thought of such consequence, as to be advertised, at the public expence; particularly, in the town and neighbourhood of Caen, July 1786.

Scurvy Grass Ale.

TAKE four ounces of senna, an ounce and a half of polipody of the oak, two ounces and a half of cassia or winter cinnamon, three quarters of an ounce of rhubarb, an ounce and a half each of bay berries and anise seeds, an ounce each of juniper berries and fennel seeds, an ounce and a half each of liquorice and horse ra-

dish, and half a dozen Seville oranges. Cut the oranges in pieces; and, putting all the ingredients into a bag, with a large stone, sink it in three gallons of new ale. Then, taking a pint and a half of the juice of garden scurvy grass, set it over the fire; clarify it, by scumming; and, when it has stood till cold, put it into the ale, and let it stand to work all together for a day and night. Stop up the vessel close; and, after six days, drink a pint of it warm every morning fasting. When the cask is out, put in the same quantity of scurvy grass juice, and as many oranges as before, filling it again up with ale. This may even be done the third time with very good effect.

English Tokay.

PICK perfectly ripe but unbruised grapes clean from the stalks, break them with the hands, press them, and pass them through a hair sieve into a pan or tub. Put to every gallon four pounds of Belvidere raisins well picked and chopped small. Let the whole stand twelve days, stirring it twice every day; after which, strain the liquor from the raisins, put it into the cask, stop it close in three days, let it stand about eight months, and then bottle it off. It must, however, not be bottled unless it appear perfectly fine.

Indian Fricasee of Chickens with Curry.

CUT two chickens in the usual manner for a fricasee; and, having washed them clean, put them into a stewpan with as much water as will cover them, and a tablespoonful of salt. Keep them covered as much as possible, consistently with their being well skimmed; and, when they are enough boiled, take them up, and pour

the liquid into a pan. Then brown a little half a pound of fresh butter; to which add two cloves of garlic, and an onion sliced. Let these fry together till they are brown, often shaking the pan; and then, putting in the chickens, sprinkle over them two or three table-spoonfuls of curry powder. Cover the pan close, and let the chickens remain till they also brown; then add the liquor in which they were boiled, with or without the juice of a Seville orange or lemon, and let all stew till tender. Rice, dressed in the following manner, should be served up with the curry, in a separate dish—Wash half a pound of rice clean, in salt and water; then, putting it into two quarts of boiling water, let it boil quick for twenty minutes, strain it through a colander, and serve it up in a dish, without touching it with the fingers or a spoon. Beef, veal, mutton, rabbits, &c. may be curried and sent to table, with or without the dish of rice; but, in India, the rice is scarcely ever omitted.

Veal and Vermicelli Soup.

BOIL a knuckle of veal, with mace, pepper, onion, and a little salt, to a strong broth; and, skimming it very clean, let it stand till next day. Then put in two ounces of vermicelli; and, after it has boiled for about a quarter of an hour, add part of half a pint of cream, and immediately well beat up two yolks of eggs with the remainder of the cream, and just boil the whole together, keeping it well stirred till it is served up. Put in rasped French roll, time enough to have it mix with the soup. A piece of butter, rolled up in flour, may be substituted for the yolks of eggs, without detriment. Semolina, or even rice, may be used instead of vermicelli.

Best Spunge Cake.

BOIL three quarters of a pound of loaf sugar in a quarter of a pint of water; and, having ready the beaten yolks of seven eggs with five whites, pour them into the sugar and water, whisking them well all the time with a proper whisk, and so continuing to do for an hour. Then strew in half a pound of flour that has been well dried at the fire; which must be stirred in, not beat with the whisk: and, adding some finely shred lemon peel, put it into the baking pan; which must not be buttered, but covered with writing paper.

Morel Sauce, for Fish, &c.

WASH six morels, and boil them half an hour, then cut them in pieces, put to them a table-spoonful each of mushroom ketchup and white wine, and thicken it up with mixed butter and flour.

Bologna Soup.

BIND close, with packthread, fifteen pounds of brisket of beef, and put it into a pot with water sufficient to cover it; then add three large carrots, four onions, a bunch of sweet herbs, some French turnips or best common turnips, and half a white cabbage sliced and fried of a light brown colour with good butter. The pot must be well scummed before the herbs are put in. It must boil very slowly for five or six hours; and, when half boiled, have three or four pounds of loin of mutton, with all the fat taken off, put into the pot. To give a flavour to the soup, throw in a head of celery, with some whole pepper; and, to make it of a good colour, draw the gravy from a pound of lean beef over a slow fire, and put a ladleful to the

soup, first carefully taking-off all the fat. Having cut and dried the crust of a French roll, lay it in a stewpan, with a little soup; and, after stewing it over a slow fire, place it with a slice in the soup tureen, to prevent it's breaking. The beef must be untied, and served up with some chopped parsley strewed over it; and accompanied by a sauce made with good gravy, a few capers, and some carrots chopped fine, thickened with the yolk of an egg. The soup, before serving up, must of course be seasoned to palate.

Primrose Vinegar.

BOIL six pounds of moist sugar in fifteen quarts of water, for ten minutes, carefully taking off the scum: then pour it on half a peck of primroses; and, before it gets quite cold, add a little new yeast. When it has fermented, in a warm place, all night, put it into a barrel, and keep it in the kitchen till it has done working; then close the barrel, still keeping it in a warm situation.

Sugar Wine.

THIS is a very cheap and curious British wine, with much of the foreign flavour. It is called sugar wine, merely because sugar is the chief, for it is not by any means the sole ingredient; this being literally a made wine, prepared in the following manner—To six gallons of water, put eighteen pounds of sugar: boil it, and scum it; and, when cold, add three quarts of new ale wort hopped and fermented ready for tunning, one pound of sun raisins stoned, one pound of sugar candy, one pint of brandy, and a little isinglass. Put it into the cask; and, after a day or two, close it up. Let it stand ten or twelve months before it is bottled.

Simple Methods of Purifying Fish Oil.

To a hundred parts of oil, add one part of sulphuric acid and six parts of water. Agitate them well together for some length of time, let them stand to separate, and decant the oil: add a small portion of pulverized quick lime to the decanted oil, again agitate the mixture; let it settle, and decant the clear. Or, mixing one part wheat flour, with ten parts water, add them to a hundred parts of oil; strongly agitate the mixture; heat it slowly on the fire to just the boiling heat of water, which is about two hundred and twelve; and, taking the mixture from the fire, let it stand to settle.

Dr. Taylor's Cheap and Efficacious Method of Destroying Rats.

THIS ingenious method of destroying rats was originally communicated to the Manchester Agricultural Society, by Mr. Charles Taylor, now Dr. Taylor, Secretary to the Society for the Encouragement of Arts, Manufactures, and Commerce, in the Adelphi. It is thus described—In or near the place frequented by these vermin, place on a slate or tile one or two table-spoonfuls of dry oatmeal. Lay it thin, and press it flat, more easily to ascertain what is taken away. As the rats, if not interrupted, will come regularly there to feed, continue to supply them with fresh oatmeal for two or three days; and then, well mixing, in about six table-spoonfuls of dry oatmeal, three drops only of oil of aniseeds, feed them with this for two or three days more. Afterward, for one day, give them only half the quantity of this scented oatmeal which they have before actually eaten; and, next day, place the following mixture—To four ounces of dry

oatmeal, scented with six drops of oil of anniseeds, add half an ounce of carbonated barytes, previously pounded very fine in a mortar, and sifted through a little fine muslin or cambric. Mix this intimately with the scented oatmeal; and, laying it on the tile or slate, allow the rats to eat it, without the smallest interruption, for twenty-four hours. A few hours after eating any of it, they will frequently be seen running about, as if drunk, or paralytic; but they generally, at last, retire to their haunts, and die. As rats are extremely sagacious, it may be proper, when they have, during the twenty-four hours, eaten only a small portion, to leave the remainder of the mixture twenty-four hours longer; after which it will be best to burn what is left, a fresh mixture being prepared at so trifling an expence when wanted. The doors of the place where this mixture is exposed to the rats should be kept closed; as well to prevent their being disturbed, as to obviate the possibility of accidents to children or domestic animals: for, though it be not so extremely dangerous as the preparations commonly employed for killing rats, and is even used in medicine, it proves fatal, if improperly taken, unless timely counteracted by emetics. The oil of anniseeds, though it renders the mixture disagreeable to dogs, and many other animals, is alluring, when used in small quantities, to rats. The carbonated barytes, Dr. Taylor adds, may be procured in large quantities at the lead mines belonging to Sir Frank Standish, Bart. at Anglezark, near Chorley, in Lancashire: the proper sort is tasteless, semi-transparent, and effervesces with acids; it is moderately hard, and striated. It is frequently called aërated barytes—terra pon-

derosa aërata—and, sometimes, by the miners, ponderous spar.

Dr. Taylor's Easy Method of ascertaining the Qualities of Marle, Lime Stones, or Quick Lime, for the Purposes of Agriculture.

THIS, like the preceding article, was a communication by Dr. Taylor to the Manchester Agricultural Society: the general use of marle and lime, as manures, having prompted the liberal and learned doctor to point out the importance of an easy and certain method of determining the qualities of different earths and stones, and ascertaining the quantity of calcareous earth in their composition; their value, in agriculture, commonly increasing in proportion to the greater quantity of it which they contain. The process recommended is thus described—The marle or stone being dried, and reduced to powder, put half an ounce of it into a half pint glass, pouring in clear water till the glass is half full; then gradually add a small quantity of strong marine acid, commonly called spirit of salt, and stir the mixture well together. As soon as the effervescence thus excited subsides, add a little more marine acid: thus continuing the operation, while any of the earthy matter appears to dissolve; and till the liquor, after being well stirred and allowed to stand for half an hour, appears sensibly acid to the taste. When the mixture has subsided, if the liquor above it be colourless, that marle or lime stone is the best which leaves the least in quantity of sediment or deposit at the bottom of the glass. This experiment is sufficient to determine which of the samples tried is most proper for the uses of agriculture; as pure calcareous earth or lime, which is the earth useful in agricul-

ture, will be entirely dissolved, but clay or sand will not be sensibly acted on by the acid. Where great accuracy is required in determining the experiment, lay a soft spongy paper, of which the weight is exactly taken, in an earthen colander—for no metallic vessel, or implement for stirring, &c. must be used in any part of the process—and, pouring the saturated mixture of earth and acid on it, let all the liquor filtre through; then pour a little clear water over the earthy matter remaining on the filtre; and, when that water has also filtered through, dry the paper with the earthy matter on it which remains undissolved, when the deficiency found, on weighing them, from their original weight, will discover what portion of the marle or lime has been dissolved in the acid. What quantity of earthy matter has been dissolved, may be made evident to the sight, by gradually adding, to the liquor which has been filtered through the paper, a clear solution of pearl ashes, or ashes of burnt wood; this will occasion a precipitation of the contained lime or calcareous earth to the bottom of the vessel, which precipitate must be dried and weighed.

Lancashire Manner of making Salt with Sea Sand.

IN summer, when the weather is dry, they skim or pare off the upper part of the sand in those flats and washes which are covered at full sea but bare when the tide is out, and lay it up in great heaps. This sand they put into troughs having holes at their bottom, and pour on water, in the same manner as laundresses prepare their ley or lixivium with wood ashes; which water, draining through the sand, carries the salt therein contained down

with it, into vessels placed beneath for its reception. While this liquor is strong enough to bear an egg, they continue pouring on more water; but, as soon as the egg begins to sink, they throw out the sand, and put in more from the heap. The water thus impregnated with the salt is boiled in leaden pans; where, the water evaporating, leaves the salt in substance behind. There are, also, at Newcastle, Preston Pans in Scotland, and Whitehaven in Cumberland, great quantities of salt made with sea water, by boiling and evaporating in like manner, which is purified by means of bullocks blood, &c.

Astonishing Effects of Vitriolic Ether, in curing Colics of Cattle as well as of the Human Species.

THE account of this remedy is translated from a French publication of M. le Marquis de Saint Vincent, by whom it is thus described—"The effect of ether, in suddenly curing colics arising from indigestion, is almost miraculous. I have never known it fail, even in cases of the most alarming and hopeless appearance. The dose which I have always found successful, is from twenty-four to thirty drops of good ether, taken in half a glass of clear water. If the first dose should not prove effectual, a second may safely be given after the interval of an hour. I had never heard of this medicine being administered to cattle, but necessity sometimes urges to successful experiments. I lost a fine vigorous Danish horse, in a fit of the colic, through unskilfulness of the farrier. Some time afterward, being informed that another of my horses was attacked in the same manner, and having sufficiently experienced the inefficacy of the common remedies

in this dangerous malady, I resolved on trying the effect of ether. Accordingly, I contrived to make the horse swallow a proper dose of the vitriolic ether; and, though he had rolled and kicked till he was in a profuse sweat, his ears were cold, and every fatal symptom appeared, he became almost instantaneously calm and composed, discharged an amazing quantity of excrement, and was perfectly cured. There seemed every reason to suppose that, under the same treatment as the horse I had before lost in the same disease, this also would have died. Some months after, an old working mare was attacked with the colic, which I judged to be of a different kind: she, however, was likewise speedily cured by the same remedy; though, instead of excrement, she discharged only wind. Here, then, were two different causes of the disease; and ether proved equally successful in a colic occasioned by wind or by indigestion. My mare went to her usual work the next day, without any apparent inconvenience. Horned cattle are still more subject to colics than horses; because, changing from a dry and unsubstantial food to the moist and luxurious produce of meadows, or feeding on trefoils or lucern, without discretion, their digestion becomes vitiated. I had an opportunity of trying the effect of ether, on a cow that had the colic complicated with another ailment; and, from it's speedy success, have great reason to think that ether will prove an infallible remedy for colics in horned cattle, and may be given with the utmost safety in all similar cases. The dose which I found best for these animals, was from fifty to sixty drops of good ether; the most convenient method of administering which is as follows—After tying the

horse or cow short to the rack, fill a horn with clear water, and put some powdered sugar in a wooden spoon with a long handle; then pour about fifty drops of ether on the powdered sugar, and introduce it as low as possible into the throat of the beast. This must be done with great dexterity and expedition, otherwise the ether will evaporate. As soon as the medicated sugar is lodged in the throat, put in the water from the horn, which will compel the animal to swallow it; and, some few minutes after, when the ether may be supposed to have reached the stomach, release the horse, cow, &c. and, if practicable, walk it a little about. It will then soon make a considerable discharge of wind or excrement, and return perfectly easy to the stable or cowhouse. Nothing more will be necessary, than to keep the animal from either eating or drinking, for two or three hours after this medicine has been administered."

Excellent Bread made with Meal and Potatoes.

Mix fifteen pounds of boiled potatoes, mashed and pulped through a hair sieve, with half a bushel of flour, and a peck of white oatmeal; and, adding some yeast, knead it and make it up, as is customary for wheaten dough only. This will form a kind of bread worthy of any nobleman's table. A good bread may be made with two pounds of wheat flour, one pound of barley flour, and two pounds of potatoes; the potatoes to be reduced to a pulp by boiling, and passed through a hair sieve; and made into a stiffish dough, with the mixed meal, after the usual manner. Or, still better, without any barley meal, as follows—To any weight of flour, take half

the weight of potatoes; and, having boiled, skinned, and mashed the potatoes, mix them while warm with the flour, adding the usual quantity of yeast, and be careful to make the dough as dry as possible.

Bread made with mixed Meal.

MIX eight pounds of wheat flour with four pounds of barley flour, two pounds of rye flour, and two pounds of tick bean flour; using yeast as customary for wheaten dough, and kneading the dough in a temperate state, so as neither to be too hard nor too soft. Or, with eight pounds of wheat flour, mix four pounds of barley flour, and four pounds of oatmeal, and make it up in like manner. The mixture of the meal of oats will lighten the bread for broth, soups, &c. Various other mixtures may be made, at discretion, on these principles; the advantages of which may as well be enjoyed by the consumers as by those fraudulent bakers who secretly adopt them, though there can be no necessity for disguising the practice by the use of bleaching drugs to conceal the fact. What those advantages are, may be judged, in some measure, by the following comparative weights—A bushel of wheat weighs sixty pounds; a bushel of potatoes heaped, eighty-four pounds; a bushel of tick beans, sixty-two pounds; a bushel of rye, fifty-eight pounds; a bushel of barley, fifty-four pounds; and a bushel of oats, only thirty-nine pounds. Thirty-six pounds of flour alone produce forty-five pounds of bread, and thirty-six pounds of flour, mixed with eighteen pounds of potatoes, will produce seventy-two pounds of bread.

Lord Pembroke's Artificial Red Port Wine.

MIX well together forty-eight gallons of

turnip juice, or strong rough cyder; eight gallons of malt spirit, or brandy; and eight gallons of real port wine: adding a sufficient quantity of elder berry juice, to colour it; and some of the young branches of the elder tree, to give it a proper roughness. Keep it, in cask and bottle, about two years before drinking it. This is Lord Pembroke's receipt: which, perhaps, may be improved, with regard to roughness, by the juice or wine of sloes; and, in colour, made to any required tint, by cochineal, logwood, or Brazil wood. French brandy will certainly be better than malt spirit; and, perhaps, either a good bodied raisin wine, or even a raisin cyder, may sometimes, according as excellence or cheapness is the object, be advantageously adopted instead of rough cyder or the juice of turnips.

Raisin Cyder.

WELL wash, in three or four waters, half a hundred weight of raisins with the stalks, till the water seems clear; then, putting them in a clean tub or cask, pour over them about twenty-four gallons of fresh water, cover them up, and let them stand ten or twelve days. Rack the liquor off into another clean cask, adding a little colour; and, when it has stood a week to settle, it may be bottled, and will in a few days prove a very agreeable summer beverage. This raisin cyder is sufficiently cheap; more particularly, as the fruit will afterward make excellent vinegar.

Raisin Vinegar.

IF vinegar be made from raisins which have previously been used for making wine, boiling water, to three times the quantity of the skins or residue of the rai-

sins, must be poured over them, and the whole well stirred together; after which, the cask is to be set close covered in a warm situation. When the liquid contained is become a good vinegar, which will happen in a very few weeks, draw off the clear into another vessel, and keep it well bunged for use. To make the best white wine vinegar from fresh raisins, three pounds of Malagas are commonly required for every gallon of water; and, the jar or other vessel being placed in a situation to receive the heat of the sun, from about the middle of April to the beginning of October, the liquor is then pressed out, and put into a strong iron hooped cask; where it is to remain three months, when it becomes excellent vinegar, and is to be drawn off for use. Though it commonly appears very turbid, when put into this last cask, it soon grows fine, on being kept in a warm place and quite undisturbed. The best method of making vinegar from the fruit used for raisin cyder is as follows—Let the raisins, after having been drained or drawn off dry for the cyder, be left in an open tub for about a fortnight; and, on their having become sour, put to them as much water as will entirely cover them, and throw a coarse cloth over the top: when, after another fortnight, it will become a pleasant vinegar; which may be bottled off for immediate use, but will improve by keeping. If made with some of the raisin cyder, instead of water, it will be nearly equal to the best white wine vinegar.

Curious Method of making Vinegar with any Malt Liquor in a few Days.

If the quantity of malt liquor, whether ale, or strong or small beer, which is wanted to be immediately converted into

good vinegar, be twenty gallons, mix an ounce each of cream of tartar, alum, and bay salt, all well pulverized, with a gallon of the liquid, made boiling hot, and pour it, the instant it is dissolved, and while quite hot, into the cask. Cover the bung hole with a bit of brown paper, and it will in a few days become a very fine vinegar.

Distilled Verjuice.

PUT into a cold still a few quarts of the sharpest verjuice; and, drawing it off very gently, put it up in bottles for use. It is, for many culinary purposes, such as sharpening the flatness of fruits which have lost their acidity, pickling mushrooms, &c. preferable to the best vinegar; and, for some sauces, superior even to lemon juice.

Turnip Wine.

PAKE a quantity of turnips, slice them, put them into a cyder press, and express all the juice: then, having a vessel ready just large enough, put into it, for every gallon of turnip juice, three pounds of powdered loaf sugar, with half a pint of brandy; and, after the sugar is dissolved, pour in the juice, and lay a bit of paper over the bung hole, for a week, to see whether it still ferments, in which case it must not be bunged down. When it has ceased working, stop it close for three months, then draw it off into another cask; and, when it is fine, bottle it off.

Experimental Advantage of Feeding Hogs with Roasted Potatoes.

THAT hogs have been, with much success, fed on boiled potatoes, is very generally known; and Mr. Charles Chaloner, in the Agricultural Magazine for September 1803, thus expresses himself in favour

of roasting the potatoes for this purpose—
 “From an accurate experiment, made last year, I dare venture to recommend baked potatoes as an excellent food for hogs. The pork produced by this food was equal to that from barley and beans: and I am of opinion, that roasted potatoes, considering the improvement of the hogs, is as cheap a food, if not cheaper, than can be given them. I roast my potatoes on a kiln, similar to what is used by oatmeal shellers for drying their oats. The difference in expence between boiling and roasting the potatoes is prodigious, both with regard to the labour and fuel. A kiln that costs only three pounds will roast potatoes sufficient for the maintenance of more than twenty hogs; and one man can bestow all the necessary attendance on them, and do other work besides. The action of the fire, by dissipating the crude juices that are contained in raw potatoes, reduces them into a state highly wholesome and nutritious; boiling does this in part, but not so effectually. A potatoe roasted in the manner above described, partakes much of the nature of a chesnut; and, perhaps, is not greatly inferior.” It is somewhat extraordinary that, considering how very superior roasted potatoes are, to those boiled even in the best manner, we in England so much more commonly boil than roast them, for the use of our own tables. Roasted, indeed, as Mr. Chaloner observes, they are of a flavour and substance little inferior to the finest chesnuts, which they considerably resemble in taste; but, boiled, they afford no idea of any affinity. Potatoes were known, in this country, a full century, before they came into general use; they have been popular for about half a

century, and even yet we have not wisdom enough commonly to dress them in the best manner, the benefit of which would be as great to the human species as this gentleman's experience demonstrates it's having proved to his hogs.

Dr. Monro's Remarkable Instances of the good Effects of Honey in Asthmatic Cases.

THE following is extracted from Dr. Monro's Medical and Pharmaceutical Chemistry—“The late Dr. John Hume, one of the Commissioners of the Sick and Hurt of the Royal Navy, was for many years violently affected with the asthma. Having taken many medicines without receiving relief, he at last resolved to try the effects of honey, having long had a great opinion of it's virtues as a pectoral. For two or three years, he eat some ounces of it daily; and got entirely free from his asthma, and likewise of a gravelly complaint which he had long been afflicted with. About two years after he had recovered his health, when he was sitting one day in the office for the sick and hurt, a person labouring under a great difficulty of breathing, who looked as if he could not live many days, came to him, and asked him by what means he had been cured of his asthma? Dr. Hume told him the particulars of his own case, and mentioned to him the means by which he had found relief. For two years after, he heard nothing of this person, who was a stranger to him, and seemed so bad that he had imagined the poor man could not have lived many days, and therefore had not even asked him who he was: but, at the end of that period, a man seemingly in good health, and decently dressed, came to the Sick and Hurt Office, and returned

him thanks for his cure; which, he assured him, had been entirely brought about by the free use of honey."

Best Roman Purl.

THOUGH purl, the formerly popular winter morning warm drink of the laborious of both sexes in the metropolis, is unhappily too powerfully rivalled by the immoderate use of spirituous liquors; and amber, formerly called two-penny, with which purl is usually made, has ceased to be brewed in large quantities, on account of the diminished consumption; we still hope, that the following method of making an excellent purl, denominated the best Roman purl, probably from the use of Roman instead of common wormwood, may contribute to the adoption of this wholesome beverage, by those who, from exposure to cold during their labourious vocations, require the comfort of a morning draught—Cut and bruise two dozen of Roman wormwood, six pounds of gentian root, two pounds of calamus aromaticus or sweet flag root, one pound of galangal, a bunch of horse radish, two pounds each of dried orange peel and juniper berries, and two pounds of seeds or kernels of Seville oranges cleansed and dried: then put the whole into a clean butt, and start on them mild brown or pale beer or amber, or good ale, so as to fill up the butt, about the beginning of November; and let it stand till about the same time in the following year, which may be considered as the commencement of the season. This is a most capital purl, or bitter ale, both for flavour and salubrity.

White Ebulum, or Elder Berry Beer.

IN a hogshead of the first strong wort

of pale malt, boil a bushel of picked white elder berries, fresh gathered when quite ripe; and, having infused in it a little good hops, strain off the liquid. When cold, work it in the hogshead, and not in any tub or other open vessel. After it has remained about a year in the cask, it will be a most rich beverage; and, by some, preferred to many wines. Red elder berry beer, or ebulum, made in the same manner, has been thought equal to red port; and, certainly, is not less wholesome. A small bag of bruised spices is sometimes hung in the vessel, by those who are partial to strong aromatic flavours.

Hemet's Tincture for the Teeth.

THIS celebrated tincture is merely a mixture of the following ingredients—Tincture of amber, two table-spoonfuls; tinctures of seed lac, and of mastich, each one ounce and a half; tincture of myrrh, one table-spoonful; rose water, eight table-spoonfuls; and orange-flower water, four table-spoonfuls.

Culture and Uses of Indian Corn, in America.

IT is probable that, in time, we shall discover the advantages to be derived from introducing the culture of this most valuable grain; which is the chief corn of so many different countries, and has already established itself in France, as well as several other parts of Europe. It is sufficiently known, in England, by a great variety of names. Its original appellation, among us, seems to have been maize; and it is, in botanical systems, the *zea mays* of Linnaeus. Sometimes, however, it is denominated Guinea, and sometimes Turkish, wheat or corn; but, at present, more gene-

rally, both in England and America, Indian corn. The mode of culture, as now chiefly practised in America, where it is produced in most astonishing quantities, is as follows—The land is prepared, at the fall of the year, by what the North Americans call flushing it; that is, by ploughing broad furrows. This raises the soil in a rough manner; for it stands very much on the edge, being too thin to turn over with ploughs of such ill construction. At different periods, according to situation and other circumstances, from the beginning of March to the end of May, but most commonly about the latter end of April, they list out the land, as they term it, by crossing the field with two furrows, set back to back, five or six feet asunder; and then doing the same thing the other way, so as to form a sort of hill where the furrows intersect each other. They then break the clods, so as to make the mould very fine with a large heavy hoe, much in the same manner as English gardeners break the earth fine with malls, for hot beds, &c. In these little hills, one thousand of which are contained in an acre, they open the earth with a hoe to the depth of three or four inches, and deposit four or five corns at a small distance from each other. As soon as the young plants appear, they carefully hoe the weeds, draw a little mould round each, and put other grains of corn where any are found to fail. There are several sorts of Indian corn, both white and yellow. Good corn is sometimes fourteen feet high, and the white grows loftier than the yellow: but the yellow is much the sweetest, though the tops and blades are less abundant; it is, also, a month earlier than the white. The tops, when gathered, are set up in bunches,

or small shocks; and the blades pulled off are tied up in little bundles of about a pound weight, and hung by the band, on one of the corn stalks. It is, in two or three days, sufficiently dry for carrying. The corn is taken by hand from the cob; as it cannot be thrashed, like wheat, &c. For this purpose, they have what is called, in America, a husking feast; the neighbours assembling to assist in removing the thick husk from the corn cobs, and afterward supping jovially together. The Americans frequently eat Indian corn long before it is ripe, on it's getting into what are denominated roasting ears: when it is commonly boiled and eaten exactly in the same manner, and with the same meats, as we eat green peas. They feed horses, horned cattle, and sheep, with the blades and tops, which are often grown as a preparation for wheat; the ripe corn is excellent food for fowls, hogs, &c. as well as for the human species. The Indians carefully parch it over the fire; after which, they pound it, sift the meal, and preserve it as their constant provision. The North Americans, in general, not only eat it in what they call hominy and mush, but in bread and cakes. The hominy is prepared like our creed wheat, with butter; the husks being previously beaten off in a large wooden mortar. The mush is made of the flour, somewhat like our hasty pudding, and eaten with milk and molasses. The more respectable classes not only prepare an excellent bread from Indian wheat, by kneading the flour into a stiff paste, either alone, or mixed with wheat and rye; but make, with this flour, eggs, and milk, a very nice cake, about the size and thickness of our crumpets, but very far superior. Those in humbler life merely

MIX some of the flour and water so as to make a paste, into what they call a Johnny cake, which they bake on a board before the fire, and commonly eat while hot, as it proves but indifferent food when cold. The Americans also malt their Indian corn; and both brew from it a wholesome beverage, and distill good ardent spirit. Even the juice of the stalks, when full grown, and fullest of juice, if managed in the following manner, are said to produce a spirit as strong as French brandy, or the best sugar spirit; and not inferior to either, after it has been kept to a proper age—Take the juice of these stalks, either alone, or with the addition of a little water, to make it the better express; and, letting it ferment till it becomes somewhat sharp or acid, draw off the spirit with a gentle heat, rectifying it by another distillation. In short, as there are some sorts, at least, of this extensively useful grain which have already been cultivated in England with success, particularly in Essex, we cannot greatly err by strongly recommending it to general attention.

Curious Marmalade of Eggs, as made by the Jews.

BEAT, for an hour, the yolks of twenty-four eggs; and, having clarified a pound of the best moist sugar, and put to it four table-spoonfuls of orange-flower water, with an ounce of blanched and pounded almonds, mix and stir the whole well together over a very slow charcoal fire, and keep it continually stirred, all the time one way, till it comes to a proper consistence. Put it into coffee or custard cups, and sprinkle on the top a little finely pounded cinnamon. This excellent marmalade, mixed with pounded almonds, and

candied orange peel and citron, is made into cakes of all shapes; such as birds, fish, fruit, &c.

Tincture for the Teeth and Gums.

MIX six ounces of the tincture of Peruvian bark with half an ounce of sal ammoniac. Shake them well a few minutes, every time, before the tincture is used. The method of using it is, to take a tea-spoonful, and hold it near the teeth; then, with a finger dipped in, rubbing the gums and teeth, which are afterward to be washed with warm water. This tincture not only cures the tooth ache, but preserves both the teeth and gums, and makes them adhere to each other.

Delescot's Famous Opiate for the Teeth.

TAKE powdered myrrh, and dragon's blood, each an ounce; with bole ammoniac, or Armenian bole, powdered orrice root, pounded roche alum, and ground ginger, each half an ounce. Mix all well together in two ounces of honey, and put it in pots for use. Some prefer the following opiate, which seems to have been founded on Delescot's—Clarify half a pound of honey, and mix in it two ounces of Armenian bole, half an ounce each of powdered dragon's blood and oil of sweet almonds, a quarter of an ounce of oil of cloves, four drops of essence of bergamot, and half a gill of honey water.

Vinegar of the Four Thieves.

THE singular name of this famous vinegar is derived from it's having been contrived, and successfully used, by four thieves; who, during the time of a great plague, committed innumerable robberies on the dying and the dead, and were pre-

served, by the influence of this vinegar, from all danger of being infected with the pestilence. It is said that, for revealing this preparation, they obtained a general pardon of their crimes. It is directed to be made as follows—Put into a stone jar a handful each of rue, wormwood, sage, lavender, mint, and rosemary, and pour on them a gallon of the best vinegar. Stop it close, and let it stand to infuse within the warmth of a fire, for eight days: then strain it off; and, to every quart, put three quarters of an ounce of spirit of wine and camphor. Rub the temples and loins with this preparation before going out in the morning; wash the mouth with it; snuff some up the nostrils; and carry a small sponge dipped in it, to smell occasionally, on visiting where there is any danger of infection.

Infallible Remedy for a recent Cough and Cold.

PUT a large tea-cupful of linseed, with two pennyworth of stick liquorice and a quarter of a pound of sun raisins, into two quarts of soft water, and let it simmer over a slow fire till it is reduced to a single quart; then add to it a quarter of a pound of pounded sugar candy, a table-spoonful of old rum, and a table-spoonful of the best white wine vinegar or lemon juice. The rum and vinegar are to be added only as the decoction is taken; for, if they are put in at first, the whole soon becomes flat, and lessefficacious. The dose is half a pint, made quite warm, on going to bed; and a little may also be drank whenever the cough is troublesome. The worst cold is generally cured by this remedy in two or three days; and, if taken in time, it may be considered as infallible. It is a most sovereign and

balsamic cordial for the lungs, without possessing those opening qualities which endanger fresh colds on going out; and has, in several families, been known to cure colds which had nearly settled in consumption, on being persisted in for two or three weeks.

Durable approved Black Writing Ink.

ADD four ounces of blue Aleppo galls, in coarse powder, to three pints of rain water: let these stand for fourteen days; and, adding an ounce of green copperas, stir the whole well, once or twice a day, for three days. Then add an ounce each of gum Arabic and logwood shavings, with a quarter of an ounce each of alum and sugar candy. Keep the jug which contains these ingredients near the fire, or in a warm place, for ten or twelve days; then strain it, and bottle it, putting in a little sugar, salt, and brandy, to prevent it's moulding or freezing. This is a very fine as well as a very lasting ink, fit for records and other important writings of every description. A good ink for inferior purposes may be more readily made with three quarters of a pound of best blue galls, a quarter of a pound each of green copperas and gum Arabic, and an ounce of alum, all beaten in a mortar till the galls, &c. are well broken; then put into a stone bottle with three quarts of rain water, shaking it every day for a fortnight.

Cambridge Pickle for Brawn.

THE celebrity of the Cambridgeshire brawn renders valuable the following genuine though simple receipt for making the pickle in which it is preserved—Boil gently, for an hour, a quart of good wheat bran, and a quarter of a pint of oatmeal, in

two gallons of water. Strain it off, when cold; and, seasoning it with a pound of common salt, put in the brawn. Keep it, when not in immediate use, constantly covered with this pickle, which should be made new once a month.

Method of preserving Oysters Alive, and Fattening them.

SCRUB or cleanse the shells well from dirt; and place them, in regular layers, in a tub of clear water, so as just to cover them. Strew some salt on the top of the oysters; and give them a similar quantity of water, as well as salt, in a fresh tub, every day. One or two days before they are intended to be eaten, strew a small quantity of oatmeal on the salt and water; which will both fatten them, and give them a delicious flavour: but they must be eaten a day or two after giving them the oatmeal, or they will become the worse for it's use.

Paste or Food for Singing Birds, superior to the German Paste in common Use.

WELL mix, or knead together, three pounds of split peas, ground or beat to flour, one pound and a half each of fine crumbs of bread and coarse sugar, the fresh yolks of six raw eggs, and six ounces of unsalted butter. Put about a third part of the mixture, at a time, in a frying pan, over a gentle fire; and continually stir it till it be a little browned, but by no means burnt. When the other two parts are thus done, and all are become cold, add to the entire quantity six ounces of maw seed, with six pounds of good bruised hemp seeds separated from the husks. Mix the whole well together, and it will be found an excellent food for thrushes, red Robins, larks, linnets, Canary birds,

finches of the different sorts, and most other singing birds, admirably preserving them in song and feather.

Excellent Decoction for a Decline.

BOIL together, in two gallons of spring water, till half reduced, half a pound each of figs, raisins of the sun, pruens, white sugar candy, pearl barley, and hartshorn shavings; with a stick of liquorice, a large quantity of horse radish and water cresses, four lemons cut in slices, and a pint of rum. Take a small tea-cupful every morning and night; walking or riding out, each morning, after taking it.

Cure for Violent Colds and Fevers.

THE following remedy will prove highly beneficial to every person afflicted with a cold and fever, however violent; and seldom fails of relief, either in young or old—Boil half an ounce of pearl barley in about three pints of water, till half reduced; then add half an ounce of powdered spermaceti, with half an ounce of nitre drops, and sweeten the whole with genuine Narbonne honey. The dose is two table-spoonfuls, to be taken thrice a day; the party, in the mean time, being carefully kept from exposure to fresh cold.

Admirable Syrup for the Scurvy, King's Evil, Leprosy, and all other Impurities of the Blood and Juices.

BOIL together, in two gallons of soft water, over a slow fire, till one half the liquid be consumed, half a pound of angelica roots sliced; four ounces each of the leaves of male speedwell or fluellen, and the roots of comfrey and of fennel both sliced; three ounces of Winter's bark; and two ounces of bark of elder. Strain

off the decoction into a clean earthen pan, and let it stand all night to settle. In the morning, carefully pour it off from the sediment; and dissolve, in the clear liquid, three pounds of treble refined sugar, and two pounds of pure virgin honey: then gently simmer the whole into a thin syrup. The dose is a large tea-cupful, night and morning; or, rather, in some cases, morning, noon, and night: adding, to each dose, at the time of taking it, a small tea-spoonful of the celebrated Dr. Huxham's essence of antimony, which greatly heightens and improves the virtue of the medicine. By an extensive experience, this syrup has been found a most valuable and sovereign remedy, powerfully efficacious in entirely eradicating, with perfect ease and safety, every species of the scurvy, leprosy, and all disorders whatever that derive their origin from any impurities in the blood and juices. Those afflicted with the scrophula, commonly called the king's evil, by duly persevering in the habitual use of it, will find amazing benefit. It's effects are also remarkably successful in the very worst stages of the true rheumatism. About the month of July, is the best time for entering on a course of this syrup. It is remarkable that the great Boerhaave declares, in his History of Plants, that he had, with the male speedwell alone, cured above a hundred diseases.

Russian Remedy for a Vertigo.

THE following is a genuine prescription of Dr. Rogers, Physician General to the Russian Navy—Mix half an ounce each of Hoffman's anodyne mineral liquor, Sydenham's liquid laudanum, and succinated spirit of hartshorn. The dose is fifteen drops, to be taken in the morning.

Thirst Balls for Travellers.

MIX depurated nitre, with an eighth part the quantity of transparent or oriental sulphur, and form it into small balls; one of which, being kept in the mouth, when parched with thirst, will afford wonderful relief. They are excellent for soldiers on a long march, in sultry weather, where there is little or no good water.

Simple Remedy for the Singultus, or Great Convulsive Hiccup.

THIS disagreeable complaint is infallibly cured by a single drop of the chemical oil of cinnamon on a bit of loaf sugar; which is to be held in the mouth till dissolved, and then gently swallowed.

Bishop Berkeley's Tar Water.

FOR a knowledge of the extensive virtues of tar water, mankind is greatly indebted to the late Right Reverend Dr. George Berkeley, Lord Bishop of Cloyne in Ireland; who, as he informs us, in his celebrated work, called Sirius, on the Virtues of Tar Water, having observed that a cold infusion of tar had been used in some of our American colonies, as a preservative or preparative against the small-pox, was induced to try it in his own neighbourhood, when that disease raged there with great violence. "The trial," says his lordship, "fully answered my expectation; all those, within my knowledge, who took the tar water, having either escaped the distemper, or had it very favourably. In one family, there was a remarkable instance of seven children, who came all very well through the small-pox; except one young child, which could not be brought to drink tar water, as the rest

had done. Several were preserved from taking the small-pox by the use of this liquor; others had it in the mildest manner; and some, that they might be able to take the infection, were obliged to intermit drinking the tar water. It seemed probable, that a medicine of such efficacy in a distemper attended with so many purulent ulcers, might be also useful in other foulnesses of the blood: accordingly, I tried it on several persons infected with cutaneous eruptions and ulcers, who were speedily relieved, and soon after cured. Encouraged by these successes, I ventured to advise it in the foulest distempers, where it proved much more successful than salivations and wood drinks had done. Having tried it in a great variety of cases, I found it succeed, beyond my hopes, in a tedious and painful ulceration of the bowels; in a consumptive cough with ulcerated lungs, as appeared by expectorated pus; in a pleurisy and peripneumony; and, when a person for some years subject to erysipelatous fever perceived the usual fore-running symptoms come on, I advised her to drink tar water, which prevented the erysipelas. I never knew any thing so good for the stomach as tar water; it cures indigestion, and gives a good appetite. It is an excellent medicine in an asthma: it imparts a kindly warmth, and quick circulation to the juices, without heating; and is, therefore, not only useful as a pectoral and balsamic, but also as a powerful and safe deobstruent in cachectic and hysteric cases. As it is both healing and diuretic, it is very good for the gravel. I believe it to be of great use in a dropsy; having known it cure a very bad anasarca, in a person whose thirst, though very extraordinary, was in a short time removed by the

drinking of tar water. That all turpentine and resins are good for the lungs, against gravel also and obstructions, is no secret; and, that the medicinal properties of those drugs are found in tar water, without heating the blood or disordering the stomach, is confirmed by experience, and particularly that phtisical and asthmatic persons receive speedy and great relief from the use of it. Turpentine is, on all hands, allowed to have great medicinal virtues; tar, and it's infusion, contain those virtues. Tar water is extremely pectoral and restorative; and, if I may judge from what experience I have had, it possesses the most valuable qualities ascribed to the several balsams of Peru, of Tolu, of capivi, and even to the balm of Gilead; such is it's virtues in asthmas and pleurisies, in obstructions and ulcerous erosions of the inward parts. Tar, in substance, mixed with honey, I have found an excellent medicine for coughs: balsams are apt to offend the stomach; but tar water may be taken without offending the stomach, for the strengthening of which it is the best medicine I have ever tried. The folly of man rateth things by their scarceness, but Providence has made the most useful things most common. Warm water is itself a deobstruent: therefore, the infusion of tar drank warm is easier insinuated into all the nice capillary vessels; and acts not only by virtue of the balsam, but also of the vehicle. Though the balsam of Peru, obtained by boiling wood and scumming the decoction, be a very valuable medicine, and of great account in divers cases—particularly, asthmas, nephritic pains, nervous colics, and obstructions—yet, I do verily think, and I do not say this without experience, that tar water is a more efficacious remedy in

all those cases than even that costly drug. I do not know any purpose answered by the wood drinks, for which tar water may not be used with at least equal success. It contains the virtues even of guaiacum, which seems the most efficacious of all the woods: warming and sweetening the humours; diaphoretic; and useful in gouts, dropsies, and rheums, as well as in the foul disease. Tar water layeth under no restraint, either as to diet, hours, or employment: a man may study, or exercise, or repose; keep his own hours, pass his time either within or without, and take wholesome nourishment of any kind. Tar water is so far from hurting the nerves, as common cordials do, that it is highly useful in cramps, spasms of the viscera, and paralytic numbness. The mildness of this medicine is such, that I have known children take it, for above six months together, with great benefit, and without any inconvenience; and, after long and repeated experience, I do esteem it a most excellent diet drink, fitted to all seasons and ages. On the whole, there will not, perhaps, be found any medicine more general in it's use, or more salutary in it's effects, than tar water. To suppose that all distempers, arising from very different and it may be from contrary causes, can be cured by one and the same medicine, must seem chimerical; but it may with truth be affirmed, that the virtue of tar water extends to a surprising variety of cases very distant and unlike. This I have experienced in my neighbours, my family, and myself: and, as I live in a remote corner, among poor neighbours, who for want of a regular physician have often recourse to me, I have had frequent opportunities of trial; which convince me, that it is of so

just a temperament as to be an enemy to all extremes. I have known it do great good in a cold watery constitution, as a cardiac and stomachic; and, at the same time, allay heat and feverish thirst in another. I have known it correct costive habits in some, and the contrary habit in others. Nor will this seem incredible, if it be considered, that middle qualities naturally reduce the extreme; warm water, for instance, mixed with hot and cold, will lessen the heat in that, and the cold in this. It is certain that tar water warms; and, therefore, some may, perhaps, still think, that it cannot cool. Some gentlemen of the faculty have thought fit to declare, that tar water must inflame; and, that they would never visit any, patient in a fever who had been a drinker of it: but I will venture to affirm, that it is so far from increasing a feverish inflammation, that it is, on the contrary, a most ready means to allay and extinguish it. It is of admirable use in fevers; being, at the same time, the surest, safest, and most effectual, both pargoric and cordial: for the truth of which, I appeal to any person's experience, who shall take a large draught of it, milk warm, in the paroxysm of a fever, even when plain water, or herb teas, shall be found to have little or no effect. To me, it seems, that it's singular and surprising use, in fevers of all kinds, were there nothing else, would be alone sufficient to recommend it to the public. In the sickly season of 1741, I had twenty-five fevers in my own family cured by this medicinal water copiously drank. The same method was practised on several of my poor neighbours with equal success. It suddenly calmed the feverish anxieties; and seemed, every glass, to refresh and infuse life and spirit into the patient. At

first, some of those patients had been vomited; but, afterward, I found that, without vomiting, bleeding, blistering, or any other evacuation or medicine whatever, very bad fevers could be cured by the sole drinking of tar water, milk warm, and in good quantity; perhaps, a large glass every hour, or oftener, taken in bed: and it was remarkable, that such as were cured by this comfortable cordial recovered health and spirits at once; while those who had been cured by evacuations often languished long, even after the fever had left them, before they could recover of their medicines, and regain their strength. In peripneumonies and pleurisies, I have observed tar water to be excellent; having known some pleuritic persons cured without bleeding, by a blister early applied to the stitch, and the copious drinking of tar water, four or five quarts, or even more, in four and twenty hours: and I do recommend it to farther trial, whether in all cases of pleurisy, one moderate bleeding, a blister on the spot, and plenty of tepid tar water, may not suffice, without those repeated and immoderate bleedings, the bad effects of which are perhaps never got over. I do even suspect, that a pleuritic patient, betaking himself to bed betimes, and drinking very copiously of tar water, may be cured by that alone, without bleeding, blistering, or any other medicine whatever; certainly, I have found this succeed, a glass every half hour. I have known a bloody flux of long continuance, after divers medicines had been tried in vain, cured by tar water: but that which I take to be the most speedy and effectual remedy in a bloody flux, is a clyster of an ounce of common brown resin dissolved over a fire in two ounces of oil, and added to a

pint of broth; which not long since I had frequent occasion of trying, when that distemper was epidemical, nor can I say that any to whom I advised it miscarried. This experiment I was led to make, by the opinion I had of tar as a balsamic; and resin is only tar inspissated. Dr. Sydenham, in his treatise of the gout, declares that, whoever finds a medicine the most efficacious for strengthening digestion, will do more service in the cure of that and other chronical distempers than he can even form a notion of: and I leave it to trial, whether tar water be not that medicine; as I myself am persuaded it is, by all the experiments I could make. But, in all trials, I would recommend discretion; for instance, a man with the gout in his stomach, ought not to drink cold tar water. From my representing tar water as good for so many things, some may, perhaps, conclude it is good for nothing; but charity obliges me to say what I know, and what I think, howsoever it may be taken. Men may censure and object as they please, but I appeal to time and experiment. It's great force to correct the acrimony of the blood, appears in nothing more than in the cure of a gangrene, from an internal cause; which was performed on a servant of my own, by prescribing the copious and constant use of tar water for a few weeks. Some think, an erysipelas, and the plague, differ only in degree; if so, tar water should be useful in the plague, for I have known it cure an erysipelas. I have often known it procure sleep, and compose the spirits, in cruel vigils, occasioned either by sickness or by too intense application of mind. Tar water, as it includes, in an eminent degree, the virtues of warm gums and resins, is of great use for comforting and

strengthening the nerves, curing twitches in the nervous fibres, cramps also and numbness in the limbs, removing anxieties, and promoting sleep; in all which cases, I have known it very successful. This safe and cheap medicine suits all circumstances, and all constitutions: operating easily; curing, without disturbing; and raising the spirits, without depressing them; a circumstance that deserves repeated attention, especially in these climates, where strong liquors so fatally and so frequently produce those very distresses they are designed to remedy. Tar water is not a violent and sudden medicine, always to produce it's effect at once—such, by irritating, often do more mischief than good—but a safe and mild alterative, which penetrates the whole system; opens, heals, and strengthens, the remote vessels; alters and propels their contents; and enters the minutest capillaries: and cannot, therefore, otherwise than by degrees, and in time, work a radical cure of chronic distempers. It gives, nevertheless, speedy relief, in most cases; as I have found, by myself and many others. I have been surprised to see persons fallen away and labouring under a bad digestion, after a few weeks, recover a good stomach, and with it flesh and strength, so as to seem renewed, by the drinking of tar water. The strength and quantity of this water to be taken by each individual person is best determined from experience: and, as for the time of taking, I never knew any evil ensue from it's being continued ever so long; but, on the contrary, many and great advantages, which sometimes would not, perhaps, begin to shew themselves till it had been taken two or three months. Sir John Floyer remarks, that we want a method for

the use of turpentine; and, again, he who shall hit, saith he, on the pleasantest method of giving turpentine, will do great cures in the gout, stone, catarrhs, dropsies, cold scurvies, rheumatisms, ulcers, and obstructions of the glands. Lastly, he subjoins that, for the use of altering and amending the juices and fibres, it must be given frequently, and in such small quantities at a time, and in so commodious a manner, as will agree best with the stomach, stay longest in the body, and not purge itself off: for large doses, saith he, go through too quick; and, besides, offend the head. Now, the infusion of tar, or turpentine, in cold water, seems to supply the very method that was wanted: as it leaves the most unctuous and gross parts behind, which might offend the stomach, intestines, and head; and, as it may be easily taken, and as often, and in such quantity, and such degree of strength, as suits the case of the patient. Nor should it seem, that the fine spirit and volatile oil, obtained by infusion of tar, is inferior to that of turpentine; to which it superadds the virtue of wood soot, which is known to be very great with respect to the head and nerves. After having said so much of the uses of tar, I must farther add that, being rubbed on the teeth and gums, it is an excellent preservative of them; that it sweetens the breath, and that it clears and strengthens the voice." In this copious abstract from Bishop Berkeley's work, it seems sufficiently manifest that tar water is one of the very best known medicines of a general nature; yet, from the egregious folly of mankind, in all that relates to our truest interests, though it was for some time very popular, it has long given way to more fashionable medicines of far less ef-

ficacy, and is at present more used for cattle than for the human species: as a universal remedy, for either, tar water has few equals. The following is an extract of Bishop Berkeley's fullest directions for preparing it—"Norwegian tar, being the most liquid, mixeth best with water. Put a gallon of cold water to a quart of this tar; stir and work them very strongly together, with a flat stick, for about four minutes. Let the vessel stand covered forty-eight hours, that the tar may subside: then pour off the clear water; and keep it close covered, or rather bottled and well stopped, for use. This may do for a general rule; but, as stomachs and constitutions are so various, for particular persons, their own experience is the best rule. The stronger the better, provided the stomach can bear it: less water, or more stirring, makes it stronger; as more water, and less stirring, makes it weaker. The same tar will not do quite so well for making tar water a second time, but may serve for common uses. Tar water, when right, is not higher than French nor deeper coloured than Spanish white wine. If there be not a spirit very sensibly perceived on drinking, you may conclude the tar water is not good. If you would have it good, see it made yourself. Those who begin with it little and weak, may by habit come to drink more and stronger. According to the season of the year, or the state and humour of the patient, it may be taken cold or warm. As to the quantity, in chronical cases, one pint of tar water a day may suffice, taken on an empty stomach, at two, or four times; to wit, night and morning, and about two hours after dinner and breakfast. Alteratives, in general, taken little and often, mix best

with the blood. How oft, or how strong, each stomach can bear, experience will shew; nor is there any danger in making the experiment. Those who labour under old habitual illnesses, must have great patience and perseverance in the use of this as well as in all other medicines: which, if sure and safe, must yet be slow, in chronical disorders; and, where grievous or inveterate, may require a full quart every day, to be taken at six doses, one third of a pint in each, with a regular diet. In acute cases, as fevers of all kinds, it must be drank warm, in bed, and in great quantity; perhaps, a pint every hour till the patient be relieved, which I have known to work surprising cures. My experiments have, indeed, been made within a narrow compass; meanwhile, I must own myself persuaded, from what I have already seen and tried, that tar water may be drank, with great safety and success, in the cure or relief of most, if not all, diseases; in ulcers, eruptions, and all foul cases; scurvies of all kinds; disorders of the lungs, stomach, and bowels; in nervous cases; in all inflammatory distempers; and in decays, and other maladies. Nor is it of use only in the case of sickness: it is also used to preserve health, and as a guard against infection and old age, as it gives lasting spirits, and invigorates the blood. I am even induced, by the nature and analogy of things, and it's wonderful success in all kinds of fevers, to think that tar water may be very useful in the plague, both as a cure and preservative; but, I doubt, no medicine can withstand that execrable plague of distilled spirits; which operate as a slow poison, preying on the vitals, and wasting the health and strength of the body and soul. No medicine less disturbs the ani-

mal œconomy than tar water; which, if I may trust my own experience, never produces any disorders in a patient when rightly taken. I knew, indeed, a person who took a large glass of tar water just before breakfast, which gave him an invincible nausea and disgust, although he had before received the greatest benefit from it; but, if the tar water be taken and made in the manner above prescribed, it will, if I mistake not, have enough of the salt to be useful, and little enough of the oil to be inoffensive. Persons more delicate than ordinary may render it palatable, by mixing a drop of the chemical oil of nutmegs, or a spoonful of mountain wine, in each glass. It may not be amiss to observe, that I have known some, whose nice stomachs could not bear it in the morning, take it at night going to bed without any inconvenience; and that, with some it agrees best warm, with others cold. It may be made stronger for brute beasts, as horses, in whose disorders I have found it very useful; I believe, more so than that bituminous substance called Barbadoes tar. A medicine of so great virtue, in so many different disorders, and especially in that grand enemy, the fever, must needs be a benefit to mankind in general: there are nevertheless, three sorts of people, to whom I would peculiarly recommend it; seafaring persons, ladies, and men of studious and sedentary lives." We have extended this article to an unusual length, because we feel fully satisfied of it's very great importance; and are little less sanguine in our expectations of it's universal utility, wherever it has a fair trial, than even the good Bishop Berkeley himself. Certain it is, that all the facts which this great and worthy man has stated may safely be re-

lied on; and, in these alone, whether we receive or reject the whole of his lordship's ingenious deductions or inferences, we find abundant reasons for contributing our best aid to the more general use of tar water.

German Remedy for the Bite of a Mad Dog.

THE following cure for the bite of a mad dog, was published at Hamburgh, in 1790, by authority, for the public good—A sharp drawing plaister is to be immediately applied on the wound: and six pills are to be taken, by grown persons, every two hours; fewer being given to children, in proportion to their age. The pills are thus prepared—Finely powder six grains of cantharides, twelve grains of cinnamon, and forty-two grains of loaf sugar; then, with sufficient conserve of roses, form the whole into thirty pills.

Greek Remedy for a Weak Stomach.

INFUSE, in a pint of wine, one dram each of powdered myrrh, thus or frankincense, wormwood, and castor, for eight or ten days; of which, take a glass after dinner, and it will excellently assist digestion.

Dr. Fordyce's Decoction of Sarsaparilla.

THE following instructions for preparing and taking the decoction of sarsaparilla, are copied from an original manuscript signed by Dr. Fordyce—"To three ounces of the sarsaparilla root, as fresh as it can be procured, not spoiled with age, worms, sea water, or moisture, add three quarts of river water, and bring it to boil immediately in an open vessel; I always ordered a copper one. Let it boil away to two pints of the strained liquor; that is, to about two pounds avoirdupoise. I some-

times add a little liquorice root, to make it more palatable. This quantity I give at two or three doses—either warm or cold, as it is most agreeable—every twenty-four hours. Every other day, it must be made fresh; and, even what is not used the day it is boiled, must be kept in a cold cellar. I have always recommended abstemious living; particularly, with regard to wine.” The virtues of sarsaparilla, both as a safe sudorific, and an admirable purifier of the blood, have generally been acknowledged: though, by late medical writers, it seems greatly undervalued; chiefly, perhaps, for want of fairly trying it’s effects. Sarsaparilla acts, in truth, not only by the skin, but by the urinary passages; and, in the several forms of extract and powder, as well as decoction, is successfully used in cases of carious and ill-disposed cancers or other sores. We are sorry to perceive, in a work so respectable as the Edinburgh Dispensatory, under the article decoction of sarsaparilla, such an assertion as that “it’s diaphoretic effects are probably owing to it’s being drunk warm.”

Improved Lisbon Diet Drink, or Compound Decoction of Sarsaparilla.

THE celebrated Lisbon diet drink, so highly extolled as an antivenereal as well as antiscorbutic remedy, is said, by the editor of the Edinburgh Dispensatory, to be improved in it’s mode of preparation, under the appellation of the compound decoction of sarsaparilla, both of the London and Dublin dispensatories. It is thus described—Take of the sliced and bruised root of sarsaparilla, six ounces; and bark of the root of sassafras, shavings of guaiacum wood, and bruised liquorice root, each one ounce. These ingredients are to be

macerated, with a gentle heat, in ten pints of distilled water, for six hours; after which, they must be boiled till the liquid be half reduced, having three drams of mezereon added toward the conclusion of the boiling. The decoction is to be then strained for use; the dose being three or four ounces, which may be taken four times a day. The above is the London preparation; that of the Dublin college only differs in adding the liquorice root at the same time as the mezereon, and in reducing the quantity of the ingredients used to one fourth part. The virtues of this decoction or diet drink are thus slightly noticed—“It operates as a diaphoretic; and may be given with advantage in rheumatic cases, and in some of the sequelæ of syphilis.” We may add, that it is an excellent cleanser of all lurking foulnesses in the blood and juices.

Eau de Cologne.

THE celebrity of eau de Cologne, among the fashionable classes, in every part of Europe, renders unnecessary any panegyric on the medicinal virtues of this delicate composition, either externally applied or internally taken; it has, in the great world, almost entirely superseded the famous Hungary water, &c. We have, with much difficulty, obtained the following genuine receipt, both for the extemporaneous and more refined preparation by rectification of the finest eau de Cologne—Mix rectified spirit of wine, thirteen pounds; Hungary water, three pounds and a half; spirit of wine distilled from balm leaves, two pounds; essence of bergamot, three ounces; orange-flower water, one pound; essence of lemon, an ounce; and essence of rosemary, a dram. Shake this mixture well together, in a large bot-

tle, and the liquor is made. It will, in this ready way, be very delicate, and answer every requisite purpose: but, if superior delicacy be desired, it may be obtained by distilling the above mixture, or rather double the quantity of each ingredient, in a gentle sand heat; so as to draw off all the liquor, with the exception of only two quarts left behind in the still. It seems scarcely necessary to add, that a small quantity of eau de Cologne may be extemporaneously prepared by substituting ounces for pounds, &c. so as to preserve the exact proportions of the several ingredients.

Lancashire Method of Boiling Potatoes.

THE cookery of no article, so much in use, is perhaps so little understood, as the proper mode of boiling potatoes for the table; and the same potatoes are rendered disgusting, or agreeable, according to their management in boiling. The best Lancashire mode of preparing them, is to take off the rinds, or peels, before boiling, by rather scraping than paring them with a knife; and, having ready, in a pan, as much boiling hot water as will barely cover the potatoes, add to the water a handful of salt, more or less, according to the quantity of potatoes; put them, fresh scraped, into the boiling water, place a cover over the pan, and let them boil till they are done sufficiently; then pour all the water from them, and set the pan containing the potatoes, without the cover, close to the fire, so that there may be heat enough to throw off, in steam, the superfluous moisture. In this state, they should be put on the dish, ready for the table; and will be in a powdery state on the surface, extremely palatable and wholesome.

Cheap Farmer's Pudding.

TAKE two pounds of waste bread, or crusts of bread; steep them, for one or two hours, in as much milk or water as will render them perfectly soft; and, adding two or three eggs, with a little grated ginger, some pounded Pimento or allspice, and sugar to sweeten it, let the whole be perfectly incorporated together, put into a baking dish, and set in the oven.

Easy Method of preventing Moths in Furs and Woollens.

SPRINKLE the furs or woollen stuffs, as well as the drawers or boxes in which they are kept, with spirit of turpentine; the unpleasant scent of which will speedily evaporate, on exposure of the stuffs to the air. Some persons place sheets of paper, moistened with spirit of turpentine, over, under, or between pieces of cloth, &c. and find it a very effectual method.

Good Red Writing Ink.

TAKE vinegar, or old ale, half a pint; and Brazil wood shavings, one ounce. Boil them well over the fire; then add roche alum, in powder, half an ounce, and strain it off for use.

Excellent Composition, to take out Stains or Grease Spots from Silk, Cotton, or Woollen.

TO two ounces of spirit of wine, add one ounce of French chalk, and five ounces of tobacco pipe clay, both in fine powder. Make this mixture into rolls about the length of a finger, and let them dry. This composition is to be applied by rubbing on the spot, either dry or wet, and afterward brushing the part rubbed therewith.

Effectual and Easy Manner of preserving Eggs perfectly Fresh for Twelve Months.

HAVING provided small casks, like oyster barrels, fill them with fresh laid eggs; then pour into each cask, the head of which is supposed to have been first taken out, as much cold thick lime water as will fill up all the void spaces between the eggs, and likewise compleatly cover them. The thicker the lime water is made, the better; provided it will fill up all the interstices and be liquid at the top of the cask. This done, lay on the head of the cask lightly. No farther care is necessary, than merely to prevent the lime from growing too hard; by adding, occasionally, a little common water on the surface, should it seem so disposed, and keeping the casks from heat and frost. The eggs, when taken out for use, are to be washed from the adhering lime with a little cold water; when they will have both the appearance and qualities of fresh laid eggs, the lime preserving them from shrinking or putridity.

Syrup of Angelica Root, for the Influenza, &c.

THAT peculiar species of cold which, a few years since, from it's very general prevalence, obtained the name of the influenza, and all common coughs or colds, are said to be effectually cured by the following syrup—Boil down, gently, for three hours, a handful of angelica root, in about a quart of water: then, straining it off, add liquid Narbonne or best virgin honey sufficient to make it into a balsam or syrup; and take two tea-spoonfuls every night and morning, as well as often in the day. If there be any hoarseness, or sore throat, add a few nitre drops.

Admirable Beverage for Weaknesses of Constitution.

THE most distressing weaknesses, with which delicate constitutions are so often afflicted, may be better cured by simply substituting the following beverage for the usual drink of beer, ale, &c. at meal times, during a few days or weeks, according to the degree of weakness, than the most costly and complicated medicines—Boil as much pearl or Scotch barley, in pure water, as will make about three pints; then, straining it off, and having in the mean time dissolved an ounce of gum Arabic in a little water, mix them, and just boil the whole up together. The barley water need not be thick, as the gum will give it sufficient consistence. When used, take it milk warm; the good effect will generally be soon manifest, and a compleat cure certainly follow.

Secret Remedy of the Italian Singers for a Hoarseness.

FROM an excellent little treatise on the virtues of honey, we extract the following—“ The Italian singers, who are the most delicate in respect to hoarseness, &c. find that honey alone is apt at first to clog the voice, though it does good afterward; therefore, they sharpen it with a few drops of spirit of vitriol. This is very proper for those doses of honey which are taken in the day time, to prepare the person for speaking or singing immediately afterward; but that which is taken night and morning, will answer better alone. The sort of honey best for a hoarseness, is the true Narbonne kind: there is a natural sharpness in this, which no other has, and which qualifies it excellently for the pur-

pose. As to the quantity of spirit of vitriol, that is to be determined by the taste. It is a liquor not always of the same strength, for the chemists make it carelessly; as many drops are to be used as will give the honey an agreeable tartness, and no more. This little secret is kept to themselves, by the opera people; but, as it may be useful to others, it is fit all should know it. Persons hoarse are always worse in a morning; this is for the same reason that those oppressed with a tough phlegm find most uneasiness at that time. In the night, the humours collect themselves, and spread over the part undisturbed, and we feel their effect at rising. This directs the time which must be best for taking honey for the cure of a hoarseness; which is, the last thing at night: but it should also be repeated in the morning; and it may be taken, occasionally, at any time of the day. If any one, who is subject to a hoarseness, be sensible that he shall have occasion to speak a great deal, let him prepare for it by taking a spoonful of honey; this will make him speak with more ease to himself, and more intelligibly to those who are to hear him, as well as prevent that straining which is so apt to increase the disorder. At any time, when a person who is hoarse is going into company, it will be advisable to take some of this pleasant remedy; and if, in the course of conversation, the voice is found to grow worse, another spoonful of it will give that real relief which the party would vainly endeavour to obtain by violent efforts: to speak more plainly, this would tend to increase the disorder; the other, to effect it's cure. Speaking with ease and clearness must be agreeable to all persons, but there are some to whom

it is of the greatest importance; such as senators, clergymen, barristers, theatrical performers, &c. who are often distressed in the highest degree by hoarsenesses, which this easy medicine will perfectly cure. If Narbonne honey cannot be got, any other of the pure and fine kinds will do: but the common thick honey of the grocers must be carefully avoided, for it will do mischief in this case as well as in that of a tough phlegm; and will, in the end, increase the disorder, by the violent efforts it will make necessary to being heard at all."

Fine Ginger Wine with Jar Raisins.

DIVIDE six gallons of soft water into two parts: then boil one three gallons with ten pounds of good moist sugar, stirred till it dissolves, and well scummed, while boiling, for a quarter of an hour; and, in the other, two pounds of the best race ginger, with the rind of a couple of lemons. The ginger and lemon peel having gently boiled or simmered for about two hours, till the entire strength of the ginger is extracted, pour both liquids, with the ginger and peel into a mashing tub; and, after it has stood till only lukewarm, add the juice of two lemons, and stir it well together. Then, putting in a toast covered with yeast, wash it well in the liquor, and let the whole stand two nights, till it has a good head. In the mean time, having ready a seasoned cask, put into it two pounds of fine jar raisins, with a quarter of an ounce of finely shred isinglass: to which, add the liquor; with a quarter of a pound of the best race ginger bruised, for the wine to feed on, and a pint of good brandy. Bung it up close, and let it stand from seven to ten weeks; then bottle it

off for use. The spring is the best time for making it; but, with proper care, it may be made at any time.

Yellow Water for the Gout.

ADD, to a gallon of the best brandy, a pint of rose water and half a pint of red poppy water: then put in a pound and a half of stoned jar raisins; an ounce each of fresh stick liquorice, cinnamon, cloves, and carraway seeds, all bruised; two large nutmegs sliced; and six drams of saffron. When the whole has stood to infuse a fortnight, in a large bottle, closely stopped and daily shaken, add a few fresh balm leaves, and a little sliced angelica root; then let it stand two days longer, and strain it off for use. Take two or three table-spoonfuls, whenever there is the slightest pain felt in the stomach.

Milk Water.

PUT a handful each of wormwood, mint, balm, carduus, dragon, rue, and angelica, into a gallon of milk; and, after it has stood twelve hours, distill off the milk water, and keep it closely corked for use.

Freezing Mixtures.

TAKE a gill of water, eleven drams of crude sal ammoniac, nine drams of nitre, and two ounces of Glauber's salt. These salts are all to be powdered separately, and so left till the time of using; they may then be mixed promiscuously, and will produce forty-five degrees of cold. A mixture of fifty degrees of cold is thus made—Mix, carefully, an ounce of strong oil of vitriol with the same weight of water, which will produce a great heat; when it becomes cold, add two ounces of powdered Glauber's salt, and an ounce of pow-

dered sal ammoniac. Sixty degrees of cold are obtained by the following—Mix two ounces of strong spirit of nitre with one ounce of water; then, cooling this mixture to the temperature of the air, add four ounces of Glauber's salt, and two ounces of sal ammoniac, both pounded fine, and kept separate till used. The greatest cold is produced when the solution is quickest; the mixture should, therefore, be stirred. All the above proportions are adjusted by troy weight.

Analeptic Pills.

MIX twenty grains each of Dr. James's powder, Rufus's pill, and gum guaiacum, with any syrup and liquorice powder or flour sufficient to make the whole into twenty pills. Twenty grains of rhubarb may be put in, instead of Rufus's pill, if the small quantity of aloes therein contained should prove heating.

Cheap Common Green and other Paint, to stand the Weather, made without Oil.

DISSOLVE eight pounds of glue in boiling water, with which slack a bushel of quick lime till the whole is the consistence of paint. Apply three coats of this mixture on the building with a painter's brush, each coat being quite dry before it is succeeded by another; over the third coat, apply grey stone dust with a dredger. By mixing ochre with the wash, any desired colour may be obtained. It may be rendered green, by mixing common blue and yellow ochre, and applying them hot.

Excellent Paste for Paper or Wood.

BOIL three quarters of an ounce of the purest gum Arabic in a pint of water,

with fine flour, to the thickness of honey. An excellent paste may also be made with half starch and half flour, finely sifted, and made up with beer boiled quite smooth to the consistence of starch; a spoonful of size being mixed in during the boiling.

Black Currant Wine.

AN admirable black currant wine may be made, in the usual way of other currant wines, with equal quantities of the juice of black currants and of water, adding half a pound of moist sugar for each quart of the currant juice.

Curious Armenian Remedy for a Cancer.

THE following account of this remedy was copied from an Edinburgh newspaper in the year 1802—"While I was at Smyrna," says the communicator, "there was a girl afflicted with a cancer in her lips, and the gum was also affected. The European physicians consulted on the means to be taken, and agreed that they saw no other method than to cut it out, and the girl had already submitted herself to that decision. By an accident of that nature which men cannot always account for, an old Armenian came to them just in time to prevent the application of the knife. "Do nothing," said the Armenian, "I will cure her." And, when he had pledged himself strongly, the physicians consented. He procured a copper vessel, newly tinned in the inside—an essential circumstance—and, having poured into it a certain quantity of olive oil, he made it boil over a small fire, sufficient to keep it gently agitated; and so, for three times in twenty-four hours. With this, the oil resolved itself to the consistency of an ointment; and, by constantly rubbing the part affect-

ed, he cured her in fourteen days: nothing else was done. The physicians supposed, that the oil received its virtue from the tin, and that it was communicated by the long boiling over the fire."

Admirable Ointment for Burns, Scalds, Cuts, Bruises, &c.

SET over the fire, in a well glazed pipkin, four ounces of the best olive oil; and, when it boils, put in a quarter of an ounce of the best white lead, very finely powdered and sifted, stirring it with a wooden spoon till it is of a light brown colour: then add four ounces of yellow bees wax cut in small pieces; and keep it stirring, till it is all melted and well mixed together. Take it off the fire, and continue stirring till it gets a little cool; then throw in a quarter of an ounce of camphor, cut or pounded in small bits, and cover it close over with white paper for a short time. Afterward, stirring it up, put it into gallipots; and let it be well secured with bladder, to keep out the air. This excellent ointment is to be spread on linen cloth, and applied to the part affected; the plaister should be changed every twelve or twenty-four hours, as occasion may require. Great care must be taken not to let the air get to the wound. It is said also to relieve pains in the ear.

Honey Water.

TAKE, of coriander seeds, a pound; cassia, four ounces; cloves, and gum benzoin, each two ounces; oil of rhodium, essence of lemon, essence of bergamot, and oil of lavender, each a dram; rectified spirit of wine, twenty pints: rose water, two quarts; nutmeg water, a quart; and musk, and ambergrease, each twelve grains. Distill, in a water bath, to dryness. This

is a genuine receipt for preparing the best honey water. A common sort of honey water is frequently made, by merely putting two drams each of tincture of amber-grease, and tincture of musk, in a quart of rectified spirit of wine and half a pint of water; filtering it, and putting it up in small bottles, that it may pass for the best.

Cherry Jelly.

BOIL, in a pint of water, two ounces of shred isinglass, till it be quite dissolved; then, straining it off, put in two pounds of morella cherries, very carefully stoned for fear of losing the juice. Boil it up, from five to ten minutes; sugar it to palate; and, repeatedly stirring it, but very gently, so as not to break the cherries, let it stand till nearly cold: then put it into the mould, to remain till wanted for the table.

Safe and Powerful Styptic, for all Inward Bleedings, &c.

DISSOLVE four ounces of roche alum, with a quart of pure water, in an earthen pipkin, over the fire; then strain it hot through a paper funnel, and immediately boil it again till it has a kind of skin over the top, when it must be poured into a bason, and set to cool and crystalize. In about four hours, it will all settle on the sides of the bason, under the water; which having become clear, and being poured off, a hard substance will be found adhering to the sides as well as at the bottom, that glitters and shines like small crystals. After making it perfectly dry, force off the crystals. To two ounces of these crystals, in fine powder, put half an ounce of the best drops or tears of sanguis draconis, or dragon's blood, also finely powdered: then, well mixing them together, melt a little at a

time in a silver spoon over a chaffing dish; and work it, while hot, into pills. They may be formed in a bullet mould. The dose is half a dram, to be taken four times a day; but, in violent cases, a whole dram, four times a day, is better. Usually, after five or six doses, there appears amendment, and the cure soon follows; but, for security, the medicine must be continued once a day for a week. This medicine, which is said to be an absolute specific, is described as hurtful in no case, simple or complex, either of cough, menses, fever, &c. It cures all inward bleeding whatsoever; and, also, all reds or whites, and even both together. We consider it as a most valuable receipt.

Mrs. Stephens's Medicines for the Stone and Gravel, the Discovery of which obtained that Lady a Parliamentary Reward of Five Thousand Pounds.

THERE is not the smallest probability, that the efficacy of any medicines can ever be better established, than these for the stone and gravel, of which the following is a short but most interesting history—Mrs. Johanna Stephens, a Berkshire lady, had from her youth always delighted in preparing medicines, and curing gratuitously those to whom she administered them; and she was particularly led to employ her thoughts about this famous preparation, after having seen one of her dearest friends die of the stone, in the greatest tortures that can be imagined. “It is,” says the celebrated Dr. Hartley, in his View of the Evidence for and against Mrs. Stephens's Medicines, published in 1739, “about twenty years ago, that she met, by chance, with a receipt or prescription for the stone, consisting of egg shells

dried in an oven and reduced to powder, which she gave to several persons. After having tried it in some cases, she began to calcine the egg shells, sometimes, till they were black only; sometimes, till this black colour was turned into a grey one, drawing more or less on a white, in proportion to the time the shells had been longer in the fire or in a greater heat. Her method then was, to give the powder of egg shells thus calcined, as much as would lay on a shilling, three times a day; and it appeared to her, that they had a greater effect the more they were calcined: but, finding that it often caused a great costiveness, she added to each dose, a little soap, to prevent this accident; and, at the same time, to hasten the dissolution of the stone. It was thus she continued to give her medicines for several years; by which she attained to cure the pain of the gravel, and sometimes to dissolve the stone in the bladder." Emboldened, it appears, by this success of practice, she at length made such improvements in her medicine, and acquired so universal a reputation for her cures, that public and even national attention was excited. It appeared, in short, from a list of a hundred and fifty-five cases published, that a hundred and nineteen of the patients were cured, or had received benefit, by the medicines; most of whom had tried every other known means before, but to no purpose: and that several of them were very much worn out by the distemper, so that many lives were saved; and these were not only restored, from the greatest tortures to ease, but even enjoyed a better state of health in other respects, while those who were not cured received no hurt by the use of Mrs. Stephens's medicines. These facts

coming before Parliament, in the year 1739, a reward of five thousand pounds was resolved to be given Mrs. Stephens for the discovery of her secret, which was to be published, before her receiving the above sum, that there might be a sufficient time for the whole world to examine it's virtues and safety. Accordingly, in July 1739, it was published, as follows, in all the newspapers—" A full discovery
 " of the medicines given by me Johanna
 " Stephens, for the cure of the stone and
 " gravel; and a particular account of my method of preparing and giving the same.
 " My medicines are, a POWDER, a DECOCTION, and PILLS. The powder consists of
 " egg shells and snails, both calcined. The
 " decoction is made by boiling some herbs
 " —together with a ball, which consists of
 " soap, swine's cresses burnt to a blackness,
 " and honey, in water. The pills consist
 " of snails calcined; wild carrot seeds,
 " burdock seeds, ashen keys, hips and
 " haws, all burnt to a blackness; soap; and
 " honey. *The POWDER is thus prepared*
 " —Take hens egg shells, well drained
 " from the whites, dry and clean; crush
 " them small with the hands, and fill a
 " crucible of the twelfth size, which contains nearly three pints, with them lightly.
 " ly. Place it on the fire, and cover it
 " with a tile; then heap coals over it, that
 " it may be in the midst of a very strong
 " clear fire, till the egg shells be calcined
 " to a greyish white, and acquire an acrid
 " salt taste. This will take up eight hours
 " at least. After they are thus calcined,
 " put them into a dry clean earthen pan,
 " which must not be above three parts
 " full, that there may be room for the
 " swelling of the egg shells in slacking.
 " Let this pan stand uncovered in a dry

“ room for two months, and no longer;
 “ in this time, the egg shells will become
 “ of a milder taste, and that part which is
 “ sufficiently calcined will fall into a pow-
 “ der of such a fineness as to pass through
 “ a common sieve, which is to be done
 “ accordingly. In like manner, take gar-
 “ den snails, with their shells cleaned from
 “ the dirt; and fill a crucible, of the same
 “ size, with them whole. Cover it, and
 “ place it in the fire, as before, till the snails
 “ have done smoking, which will be in
 “ about an hour; taking care, that they
 “ do not continue in the fire after that.
 “ They are then to be taken out of the
 “ crucible, and immediately rubbed in a
 “ mortar to a fine powder, which ought
 “ to be of a very dark grey colour. Note,
 “ If pit coal be made use of, it will be
 “ proper, in order that the fire may the
 “ sooner burn clear on the top, that large
 “ cinders, and not fresh coals, be placed
 “ on the tiles which cover the cruci-
 “ bles. These powders being thus pre-
 “ pared, take the egg shell powder of six
 “ crucibles, and the snail powder of one;
 “ mix them together, rub them in a mor-
 “ tar, and pass them through a cypress
 “ sieve. This mixture is immediately to
 “ be put into bottles; which must be close
 “ stopped, and kept in a dry place for
 “ use. I have generally added a small
 “ quantity of swine’s cresses, burnt to a
 “ blackness and rubbed fine, but this was
 “ only with a view to disguise it. The
 “ egg shells may be prepared at any time
 “ of the year, but it is best to do them in
 “ summer. The snails ought only to be
 “ prepared in May, June, July, and Au-
 “ gust; and I esteem those best, which
 “ are done in the first of these months.
 “ *The DECOCTION is thus prepared—Take*

“ four ounces and a half of the best Ali-
 “ cant soap, beat it in a mortar with a
 “ large spoonful of swine’s cresses burnt
 “ to a blackness, and as much honey as
 “ will make the whole of the consistence
 “ of paste. Let this paste be formed into
 “ a ball. Take this ball and green camo-
 “ mile or camomile flowers, sweet fennel,
 “ parsley and burdock leaves, of each one
 “ ounce; when they are not green, take
 “ the same quantities of roots. Cut the
 “ herbs or roots, slice the ball, and boil
 “ them in two quarts of soft water half an
 “ hour; then strain it off, and sweeten it
 “ with honey. *The PILLS are thus prepared*
 “ —Take equal quantities, by measure, of
 “ snails calcined as before; and of wild car-
 “ rot seeds, burdock seeds, ashen keys, hips
 “ and haws, all burnt to a blackness, or
 “ (which is the same thing) till they have
 “ done smoking: mix them together, rub
 “ them in a mortar, and pass them through
 “ a cypress sieve. Then take a large spoon-
 “ ful of this mixture, and four ounces of
 “ the best Alicant soap, and beat them
 “ in a mortar with as much honey as will
 “ make the whole of a proper consistence
 “ for pills, sixty of which are to be made
 “ out of every ounce of the composition.
 “ *The method of giving these medicines is as*
 “ *follows—*When there is a stone in the
 “ bladder or kidneys, the powder is to be
 “ taken three times a day; viz. in the
 “ morning after breakfast, in the afternoon
 “ about five or six, and at going to bed.
 “ The dose is a dram avoirdupoise, or
 “ fifty-six grains, which is to be mixed in
 “ a large tea-cupful of white wine, cyder,
 “ or small punch; and half a pint of the
 “ decoction is to be drank, either cold or
 “ milk warm, after every dose. These
 “ medicines do frequently cause much

“ pain at first; in which case it is proper
 “ to give an opiate, and repeat it as often
 “ as there is occasion. If the person be
 “ costive during the use of them, let him
 “ take as much lenitive electuary, or other
 “ laxative medicine, as may be sufficient
 “ to remove that complaint, but not more;
 “ for it must be a principal care, at all
 “ times, to prevent a looseness, which
 “ would carry off the medicines: and, if
 “ this does happen, it will be proper to
 “ increase the quantity of the powder,
 “ which is astringent; or lessen that of the
 “ decoction, which is laxative; or take
 “ some other suitable means, by the ad-
 “ vice of physicians. During the use of
 “ these medicines, the person ought to
 “ abstain from salt meats, red wines, and
 “ milk; drink few liquids, and use little
 “ exercise, that so the urine may be more
 “ strongly impregnated with the medicines,
 “ and the longer retained in the bladder.
 “ If the stomach will not bear the decoc-
 “ tion, a sixth part of the ball made into
 “ pills must be taken after every dose of
 “ the powder. Where the person is aged,
 “ of a weak constitution, or much re-
 “ duced by loss of appetite or by pain, the
 “ powder must have a greater proportion
 “ of the calcined snails than according to
 “ the foregoing direction; and this pro-
 “ portion may be increased suitably to
 “ the nature of the case, till there be equal
 “ parts of the two ingredients. The quan-
 “ tity, also, of both powder and decoction,
 “ may be lessened for the same reasons;
 “ but, as soon as the person can bear it,
 “ he should take them in the above pro-
 “ portions and quantity. Instead of the
 “ herbs and roots before mentioned, I
 “ have sometimes used others; as mal-
 “ lows, marsh mallows, yarrow both red

“ and white, dandelion, water cresses, and
 “ horse radish root; but do not know of
 “ any material difference. This is my
 “ manner of giving the powder and de-
 “ coction. As to the pills, their chief use
 “ is in fits of the gravel, attended with pain
 “ in the back and vomiting; and, in sup-
 “ pression of urine from a stoppage in
 “ the ureters. In these cases, the person
 “ is to take five pills every hour, day and
 “ night, when awake, till the complaints be
 “ removed. They will also prevent the for-
 “ mation of gravel and gravel stones, in con-
 “ stitutions subject to breed them, if ten
 “ or fifteen be taken every day.” This
 full discovery, signed by Mrs. Stephens,
 was dated May 16, 1739; and, in the mean
 time, trustees were appointed by Parlia-
 ment to direct and order the trials required
 to be made for having still farther proofs
 concerning this remedy. The list of these
 trustees, including all the great officers of
 state, presents some of the most celebrated
 public characters that ever graced their
 respective situations: viz. 1. The Arch-
 bishop of Canterbury; 2. Lord Hard-
 wicke, Lord High Chancellor of Great
 Britain; 3. the Earl of Wilmington, Lord
 President of the Council; 4. the Earl of
 Godolphin, Lord Privy Seal; 5. the Duke
 of Dorset, Steward of his Majesty's Hous-
 hold; 6. the Duke of Grafton, Lord Cham-
 berlain; 7. the Duke of Richmond and
 Lenox; 8. the Duke of Montagu; 9. the
 Earl of Pembroke and Montgomery; 10.
 the Earl of Scarborough; 11. Lord Lons-
 dale; 12. the Bishop of Gloucester; 13. the
 Bishop of Oxford; 14. Arthur Onslow,
 Esq. Speaker of the House of Commons;
 15. Lord Cornbury; 16. Lord Baltimore;
 17. Sir Robert Walpole; 18. the Right Ho-
 nourable Stephen Poyntz; 19. the Reve-

rend Stephen Hales, D. D. 20. Dr. Thomas Pellet, President of the Royal College of Physicians; 21, 22, 23, and 24. Doctors John Gardiner, Robert Nesbit, Simon Burton, and William Whitaker, Censors of the Royal College of Physicians; 25. Dr. Peter Shaw; 26. David Hartley, M. A. 27. William Cheselden, Esq. Surgeon to Chelsea Hospital; 28. Cæsar Hawkins, Esq. Surgeon to his Royal Highness the Prince of Wales; and, 29. Samuel Sharp, Esq. Surgeon to Guy's Hospital. After preparing the medicines according to the receipts published, the above trustees selected four persons on whom to make a trial of their efficacy; and the satisfactory results are abundantly manifest in the following account, which was afterward printed in the London Gazette, dated "Whitehall, March 18, 1739-40. Yesterday, Mrs. Stephens received the five thousand pounds reward assigned to her by an Act of Parliament, on the discovery of her medicines for the stone, and proofs made of their utility, efficacy, and dissolving power; and the following accounts relating thereto are published by order of the trustees named in the said act—" At a meeting of the Trustees appointed by Act of Parliament to examine Mrs. Stephens's medicines, on Wednesday, March 5, 1739-40, in the Prince's Chamber adjoining to the House of Lords, four persons appeared before them, on whom these medicines had been tried; viz. 1. Mr. Gardiner, of Fetter Lane, aged sixty-one; who had the usual symptoms of a stone in the bladder, with violent pains, for several years. He was searched by Mr. Nourse, surgeon, December 30, 1738; when, both he and Mr. Wall, the apothecary, felt a stone in the bladder. Mr.

Gardiner took the medicines about eight months; voided many pieces of stone in that time; was freed from all his symptoms; and, being searched again, first by Mr. Sharp, September 14, 1739, and then, on the 30th of November following by Mr. Nourse, Mr. Cheselden, Mr. Sainthill, and Mr. Belcher, surgeons, at Child's Coffee House, in St. Paul's Church Yard, no stone could be found.—2. Peter Appleton, of Black Friars, aged sixty-seven, who had the symptoms of a stone in the bladder for more than seven years, with excessive pain for the five last years of that time. He was searched July 6, 1739, and found to have a stone in the bladder; which stone was also felt by Dr. Pellet, Dr. Nesbit, Dr. Whitaker, and Dr. Hartley, and judged by all present to be a large one. He took the medicines for about five months; during which time, he voided a very large quantity of stone, in flakes and small fragments. He grew quite free from all his complaints; and was searched again, first by Mr. Sharp, November 2, and afterward by thirteen physicians and surgeons, November 30, at Child's Coffee House, in St. Paul's Church Yard, but no stone could be found.—3. Henry Norris, of Leather Lane, aged fifty-five, who had the symptoms of a stone in the bladder for about a year and a half. August 17, 1739, he was searched at St. George's Hospital, by several physicians and surgeons, who all felt the stone. He took the medicines about four months, and voided only a thick sediment in that time; however, he was entirely freed from all symptoms; and, being searched again, December 14, at St. George's Hospital, by eight physicians and sur-

“ geons, no stone could be found.—4.
 “ William Brightly, of Colchester, aged
 “ seventy-nine, who had the symptoms of
 “ a stone in the bladder for more than
 “ three years. He was searched, Septem-
 “ ber 8, 1739, at Guy’s Hospital, by Dr.
 “ Gardiner, and Mr. Sharp the surgeon,
 “ and found to have a stone. He took the
 “ medicines for about four months; voided
 “ many pieces of stone during that time;
 “ became free from all his symptoms; and,
 “ being searched again at Guy’s Hospital,
 “ January 19, 1739-40, by Dr. Gardiner,
 “ Mr. Sharp, and Mr. Belcher, no stone
 “ could be found.” The Certificate re-
 quired by Act of Parliament was accord-
 ingly signed; stating that the said Johanna
 Stephens did, with all convenient speed,
 after the passing of the said act, make a
 discovery to their satisfaction, for the use
 of the public, of the said medicines, and
 of her method of preparing the same;
 and that they had examined the same me-
 dicines, and were convinced, by experience,
 of the utility, efficacy, and dissolving pow-
 ers thereof. Dr. Pellet, and Dr. Nesbit,
 having some doubts with respect to the
 words “ dissolving powers,” chose to give
 separate certificates; which, however, do
 not at all affect the credit of the medicines.
 That signed by Dr. Pellet is, simply—“ I
 “ am satisfied, from experience, and do
 “ hereby certify, that the medicines pub-
 “ lished by Mrs. Stephens for the cure of
 “ the stone in the bladder, are often use-
 “ ful and efficacious in that case. Witness
 “ my hand, March 5, 1739.” Dr. Nesbit’s
 certificate, of the same date, is as follows
 —“ The case of Appleton, I take to be
 “ as strong a proof of the utility and ef-
 “ ficacy of Mrs. Stephens’s medicines,
 “ within the meaning and intent of the

“ act for providing a reward to Johanna
 “ Stephens, as can be had from one ex-
 “ perience during the life of the patient;
 “ because I am thoroughly satisfied, that
 “ Appleton had a stone in his bladder be-
 “ fore he took the medicines; and I do now
 “ believe he has not one.” It is a melan-
 choly fact, that these medicines for the
 stone, the receipts for preparing which
 were purchased, by Parliament, for the
 general good, at so high a price, and on
 such full proof of their efficacy and value,
 to the satisfaction of so many of the wisest
 and most virtuous characters in the nation,
 are at present scarcely ever made. They
 are, in fact, neither any longer prescribed
 by physicians or surgeons, nor even thought
 worthy of being made up for sale by any
 of the numerous venders of quack medi-
 cines; while thousands of sufferers are
 every day hopelessly groaning with the
 disease for which Mrs. Stephens’s medi-
 cines offer so assured a remedy. We may
 certainly say, to those who are not satisfied
 with such testimonies, in the language of
 Scripture—“ Neither would they believe,
 if one rose from the dead.”

*Art of Brewing Genuine London Porter
 and Brown Stout.*

THE fame of London porter is become
 so widely extended, though formerly al-
 most confined to the metropolis, that it’s
 demand probably exceeds, in quantity, all
 the other malt liquors brewed in England,
 both for home and foreign consumption.
 By some it is contended, that good porter
 can only be brewed in London; while
 others maintain that, with due care, and
 using the same sorts and proportions of
 ingredients, it may be any where else equal-
 ly well made. What those ingredients are,

and how they are proportioned, however, cannot be so easily ascertained as might be imagined, from the number of treatises on brewing which pretend to reveal the entire art and mystery of making good porter; not one of which, that we are acquainted with, from the humblest to the most expensive, is by any means sufficiently explicit to afford a single satisfactory receipt for that purpose. It seems, indeed, abundantly evident, that the proportions, as well as the number of ingredients, vary at different porter breweries, and even in the same breweries at different times, which occasions the strong preference given by great drinkers of this liquor to the porter of particular breweries, at one period, and afterward finding their palates better suited by another. Some, it is true, affect to brew porter from malt and hops only; which the law seems, indeed, rigorously to require from all public or common brewers for sale, by forbidding the contrary practice under very heavy penalties: but we are strongly inclined to believe, that the most expert chemist would find it far less possible to imitate successfully any of the best London porter, if restricted to the use of malt and hops alone, than he would to deceive tolerable good judges by a combination of certain ingredients, without using the smallest particle of either malt or hops in it's composition. That, in brewing London porter, at different breweries, most of the following ingredients are, or have been, occasionally introduced, we have not the smallest doubt: viz. Allspice, aloes, alum, bay salt, bean meal, calamus aromaticus, capsicum, cardamoms or grains of paradise, caraway seeds, cassia, cinnamon, cocculus Indicus or India berries, coriander seeds, fabia

amara or bitter bean flour, gentian, ginger, green vitriol, Indiabark, quick lime, linseed, liquorice root or stick liquorice, moist sugar burnt and called *essentia bina*, moist sugar partly burnt and called *colour*, molasses or treacle burnt and unburnt, oil of vitriol, orange pea meal, quassia or *lignum quassia*, salt, salt of steel or salt of iron, salt of tartar, Spanish liquorice or juice called also *Leghorn juice* and *Italian juice*, and white copperas. Out of such a collection of ingredients, combined with malt and hops, it would be wonderful if any two breweries, each confining their own secret as much as possible to themselves, should produce porter of precisely the same flavour. All these articles, however, both salutary and pernicious, are mentioned in the various most popular treatises on brewing porter; though some of the more expensive articles are probably little if at all used, and have perhaps been sometimes meant to mislead those whom they pretend to instruct. It seems tolerably certain, however, that the alluring and durable cauliflower head which so distinguishes London porter, can only be obtained in perfection by the use of salt of steel; or a composition, called *heading*, which consists of pounded alum and white copperas, mixed in equal proportions. This last is thought to be most generally used, as being least expensive; but we cannot strongly recommend the introduction of such dangerous drugs to families in general, as a want of due discretion might sometimes prove fatal. The following receipt for making London porter, however, may be safely tried; and, if carefully managed, will produce it good with the least possible sophistication. We state it on the lowest scale, that of a.

peck of malt only; to leave room for adaptations to palate, at the pleasure of the operators, from ingredients not absolutely necessary, if they should be dissatisfied with our simple selection, without any serious risk of expence, though their alterations might not turn out to be any amendment. The quantities are easy to be augmented, at any time, by the customary rules for adjusting equal proportions. From the smallness of the quantity described in this receipt, only eight gallons, or a quarter of a barrel, even the poorest families can conveniently enough try an experiment, which may prove so conducive to their interest; more especially, as it is easily to be put in practice, without any parade of cumbrous or expensive brewing utensils. The water may be boiled in a small copper, or even what is called a washing kettle, provided it holds at least four gallons; a small upright tub, not much bigger than a very large pail, with a hole made for the liquor to run through, will make a good mash tub; and a common washing tub, well cleansed, serve at once as a tolerable cooler, and an excellent vessel for the liquor to work in. Indeed, all vessels for brewing, must constantly be compleatly scalded, cleansed, and freed from taint of every sort. These preliminaries observed, put a peck of ground amber malt in the mash tub, having first placed a wisp of clean hay or straw before the aperture, or hole, to prevent the malt's running off with the liquor. Three gallons and a half of water having, in the mean time, been boiled for the first mash, reduce it's heat by pouring in about half a gallon of cold water, and immediately begin putting it to the malt, which must be well stirred together, for half an hour,

that there may be no clotting or setting of the malt. Then spread a sack or coarse cloth, &c. over the mash tub, to prevent any evaporation of the steam; and, after it has thus remained for two hours, let the wort run into a vessel placed properly for it's reception; pouring it back again into the mash tub, if at first it should appear thick or of a bad colour, till it refines and runs sufficiently clear. Having, in the mean while, boiled and somewhat less reduced, the heat of four gallons or more of water for the second mash, to allow for waste in boiling, &c. proceed as before in mashing and running off the wort. If the weather be very hot, a few hops should be put in the vessels which are to receive the wort, to prevent it's turning sour; but this is only a necessary precaution during the summer heats. In the first copper or kettle of wort a quarter of a pound of hops are to be boiled, with three quarters of a pound of treacle; and six ounces each of sliced liquorice root, Spanish liquorice, essentia bina, colour, and a small pod of capsicum, be added during the boiling, which must continue an hour. The hops, &c. being carefully strained from the first wort, must be boiled in the second; and, that being also boiled an hour, strained, and set thinly, the more expeditiously to cool, must be worked when lukewarm with about a gill of good yeast, in the usual manner, till it bears a deep head. This should always be the second day after brewing; for which reason, let more yeast be used, if necessary, to bring it quicker forward. Porter, indeed, should always be brought forward more expeditiously than any other malt liquor, except what is called amber or twopenny. At cleansing, which is the next operation in the brewing of porter, about

two tea-spoonfuls of flour, and one of common salt, may be well stirred in with half an ounce of pounded ginger. The porter being now ready for tuning, carefully fill the cask prepared for that purpose; which is, of course, to be left unbunged, for the yeast to flow over, and prevent bursting the cask. In the mean time, keep filling up with fresh liquor; and, as soon as it nearly ceases working, top it up, as the brewers term it, with bright beer, and not what has come over with the yeast, or is otherwise in a strong state of fermentation. The working having ceased, and the cask being thus filled up, it may be closely bunged: care, however, must be taken, particularly in sudden changes from cool to very hot weather, that a new fermentation be not suddenly excited; in which case it is to be instantly eased, by drawing the peg. As the *essentia bina*, from the subtlety of its particles, keeps continually floating in the liquid, porter requires a considerable body of what is termed finings: the use of which might be dispensed with, by omitting the *essentia bina* and increasing the quantity of colour or even of treacle, in proportion; when the porter would, generally, very soon sufficiently refine without any assistance. The finings are generally introduced, by common porter brewers for sale, just before sending out the beer; and the common proportion is, a pint of finings to every barrel of thirty-two gallons: sometimes, however, according to circumstances, more than double, or even treble, that quantity, is found requisite. The porter finings, which will do equally well for all other malt liquors that require fining, are made by merely dissolving after the rate of an ounce of picked isinglass in a quart

of very stale but perfectly clear beer, for two or three days, breaking it with the hand occasionally, till the solution is the consistence of cream, or rather of a thin but glutinous size. On gently pouring the proper quantity of finings into the cask, stir the whole well together with a small stick; and, in a few hours, it will fall, or sink to the bottom, leaving the porter perfectly clear, if it has been previously fermented properly. As, without heading, no malt liquor will ever bear that head which is so much admired in London porter—and which, perhaps, also contributes much to the peculiar coolness, spirit, and flavour of this popular beverage—we must add, notwithstanding our averseness to the use of dangerous drugs in domestic operations, that salt of steel, in the proportion of a tea-spoonful to a thirty-two gallon barrel, or about the same quantity of a mixture of equal parts of alum and white copperas, well mixed or dissolved in a pint of warm porter, may be put into the wort before it gets cool. By pursuing the above directions, any person may brew excellent porter; which, if properly managed, will be fit for drinking in a week. On increasing the quantity of malt and *essentia bina* one half, and hops and other ingredients at discretion, a fine brown stout may be easily in like manner brewed.

White Porter, or Beer called Old Hock.

THE beer called old hock, is nothing more than white or pale porter; made, of course, with pale malt, in quantity equal to that of amber or high dried malt for brown stout, and without any of those ingredients which give colour: in other respects, there is little or no difference. Sometimes, indeed, brown stout is even made by simply

adding from two to three pounds of *essentia bina* to a barrel of old hock. The brewers also use it, chiefly, to make up weak or otherwise unsaleable porter, first making it the proper colour for that purpose.

Bottled Porter.

THIS excellent article is produced by the easiest possible means. It is only necessary to put the porter into sound, clean, and well dried bottles; and, leaving them open till next day, to give the beer a proper flatness, corking them as closely as possible with good sound corks. With this precaution, the bottles will seldom burst, or the corks fly. Where bottled porter is intended for exportation, it may stand to flatten two days and nights; and should afterward have the corks fastened with brass wire purposely cut into short lengths. Old hock, brown stout, and ale or beer in general, do not require any addition to be made on bottling, as is commonly supposed. Brown stout, of course, makes the best sort of bottled porter.

Amber, commonly called Twopenny.

THE brewing of amber, which obtained the name of twopenny, as being sold for two pence the pint, when porter, then also called three threads, was retailed at three pence a pot or quart, has been still more confined to the metropolis than even London porter itself. Though little adapted for family use, and at present much less used than formerly even in London, it is certainly the best basis for purl, which is now seldom any thing else than warm twopenny without bitters; and, perhaps, little inferior to the finest bitter ales, which are so greatly more expensive. The following

will be found an admirable receipt for brewing thirty-two gallon of amber, or two-penny, by whoever shall incline to make the experiment—Pale or amber malt, thoroughly ground, one bushel; hops, three-quarters of a pound; treacle, seven pounds; liquorice root, bruised and cut in short pieces, a pound and a half; Spanish liquorice, three ounces; capsicum, half a dozen whole pods; and linseed, two ounces. The mode of brewing it, cleansing, &c. is similar to that described for porter; like which, it works remarkably quick, and even requires still more attention, after being barrelled. It is a profitable article to brewers; particularly, as it is frequently delivered, and even drank, within a week or ten days from the time of making.

Windsor Ale.

IT would be ridiculous to suppose, that the celebrated Windsor brewers, though one of them has even published a treatise on brewing, will reveal the secret of their peculiar mode of producing this popular ale, by which so large a fortune has probably been already acquired. This remark may be applied to most other famous ales which have obtained a favourite local appellation: all of which, however, are supposed to be sometimes successfully imitated by scientific brewers in the metropolis; and elsewhere; with the aid of what may be denominated the brewers chemists, who prepare the various ingredients enumerated under our account of London porter, with several others, to be applied for such purposes. The following receipt, purposely reduced to a small scale, will produce sixteen gallons, or half a barrel, of a good imitation of Windsor ale; which

like all these factitious malt liquors, as we may denominate whatever ales or beers are not made with malt and hops only, may be varied, at discretion, after a little practice, so as to suit the respective palates of the consumers, or the brewer's idea of more nearly approaching the original meant to be imitated—Best pale malt, well ground, a bushel; finest and sweetest hops, previously soaked all night in cold water, a pound; clarified honey, and sugar, each a pound; liquorice root, well cut and bruised, a quarter of a pound; grains of paradise ground, half an ounce; orange pea meal, a quarter of an ounce; and coriander seed, cinnamon, and angelica root, each a dram. To be brewed in the usual way, at three mashes; using bean flour instead of common flour, and a little salt, at cleansing. With proper management, an excellent small or table beer may also be easily obtained. Windsor ale is called, at Windsor, the queen's ale.

Method of preparing Essentia Bina, and Colour, for Brewing London Porter, &c.

THOUGH the genuine colouring substance and flavouring ingredient for porter, is what has obtained the quaint appellation of *essentia bina*; there is another preparation more particularly called *colour*, which is also greatly used, and with considerable advantage, for both these purposes. They vary chiefly from each other in the different degrees of heat to which they are respectively subjected; for both are, frequently, prepared from moist sugar only. *Essentia bina* is made by boiling three pounds of sugar with a gill of water or warm wort, in an iron pot, the requisite heat being too great for most other vessels, and stirring it carefully all

the time. When, on taking out a little, by dipping in the end of a bit of iron, it begins expeditiously to candy or set hard, the pot is removed, or the fire extinguished, and the vapour arising from the sugar set on fire, and suffered to burn the boiling sugar for about ten minutes, in the open air, to prevent danger. The flame is then put out, by placing on a close cover; and strong lime water, sufficient to dilute it to the consistence of molasses, is gradually added, being all the time well incorporated with an iron stirrer. This addition of lime water must not by any means be delayed till the heat at all declines; for, should the substance previously begin to set, the proper dilution of it will become impracticable. The colour of *essentia bina*, when properly prepared, is between black and red. The best colour for porter is also prepared from moist sugar, boiled and burnt in like manner, but only till of a middle state between bitter and sweet. As, however, colour is used freely, to give a good face to the beer, as well as a fine mellow taste, it is generally made from molasses, or treacle, for common use: which, being boiled till of a considerably darker colour, as well as of a thicker consistence, and an approved degree of bitterness, is suffered to burn a few minutes, extinguished, and diluted to about it's original consistence, in the same manner as the *essentia bina*, from which it may be regarded as very little different. The setting it on fire not only communicates the greater part of it's agreeable bitterness; but, by burning out the unassimilating oil, may be said to impart the larger portion of it's admired flavour. These articles are often purchased ready prepared, from those chemists and druggists who deal in what may be deno-

minated brewers drugs; they are, sometimes, sold under the name of porter extract. Sugar or molasses, thus prepared, may be considered as the grand basis of porter; distinguishing it from other malt liquors, and giving it both strength and spirit, as well as body. Their use, too, is abundant, without being thus prepared. Six pounds of sugar are judged fully equal to a bushel of malt, so that it's superior cheapness is manifest. On this account, no common brewer is allowed to use sugar, which so defeats the duty on malt; and it is, by act of parliament, a penalty of a hundred pounds, for any common brewer to have, either in his dwelling-house or brewhouse, more than ten pounds of sugar or molasses. There seems no absolute necessity for the *essentia bina*, provided a sufficient quantity of properly prepared colour, &c. be used, even for making porter. Colour, indeed, is so generally adopted, as to be often employed even in brewing the small beer of the metropolis.

Cordial Aniseed Water.

THE best aniseed comes from the Island of Malta: it should be large, fair, new, and clean; of an olive or greenish grey colour, a good odour, and an acrid but not disagreeable taste. For the distillation of two gallons and a half of aniseed cordial water, take half a pound of bruised aniseed, three gallons and a pint of proof spirit, and a quart of water: draw off two gallons and a half with a moderate fire. Aniseed water should never be reduced below proof, because of the large quantity of oil with which the spirit is impregnated, and which would render it milky and foul when brought down below proof; but, if there be a necessity for doing this,

it must be passed through the filtering bag, which will restore it's transparency. This is a good carminative, remarkably comforting the stomach and bowels, and not unuseful in some coughs. A sort of compound aniseed cordial is often prepared, by adding an equal quantity of angelica seed.

Caraway Cordial.

THIS seed, which is now cultivated in most northern parts of Europe, is produced wild in France, Italy, &c. Caraway cordial is much less used than that of aniseed; though it is, to many palates, of a pleasanter flavour. It is, like aniseed cordial, a very good carminative. Two gallons and a half may be thus distilled—Take three quarters of a pound of bruised caraway seeds, three gallons of proof spirit, and two quarts of water. Draw off two gallons and a half, or till the faints begin to rise; making up with pure water, and dulcifying to palate with common sugar. Two gallons and a half of a fine compound caraway cordial is thus prepared—Take ten ounces of bruised caraway seeds, a quarter of a pound of dried orange or lemon peel, three gallons of proof spirit, and two quarts of water. Draw off, and dulcify, as before directed.

Peppermint Cordial.

THIS is one of the best and most favourite of all the common cordial waters. It is distilled from the herb, when in it's most perfect state, which has an odour far more penetrating than any of the other mints: deriving it's specific name from it's warm, pungent, glowing taste, somewhat like that of pepper; but with the peculiarity of sinking, as it were, into the tongue, and

instantaneously diffusing an agreeable coldness, while it immediately communicates, in a singular manner, a warm glow throughout the entire system. For these reasons, peppermint cordial is regarded, by the faculty, as a noble stomachic; good against vomiting and nauseas, as well as colic, and other griping pains in the bowels. The best mode of preparing it is as follows—For two gallons and a half of peppermint cordial, take one pound of dry peppermint leaves, two gallons and five pints of proof spirit, and a quart of water. Draw off two gallons and a half, with a gentle fire; dulcifying it with sugar, or not, as may be most agreeable to the palate, or considered best for particular purposes. It is, however, very generally sweetened.

Cinnamon Cordial.

THIS excellent cordial is commonly called spirituous cinnamon water, to distinguish it from simple cinnamon water. Two great frauds are often committed by the dealers in cinnamon: one is that of selling such as has already had its essential oil distilled, and been again dried; the other, imposing cassia wood for cinnamon. The first of these nefarious practices is discovered, by finding the want of pungency in the cinnamon: the second, by holding a bit in the mouth for a short time; when the cassia becomes mucilaginous, which the true cinnamon never does. Cinnamon is a noble drug, endowed with many and great virtues; it corroborates the viscera, assists concoction, dispels flatulences, and is a pleasant cordial. It is, in short, cordial and stomachic; and proves of great service in alvine fluxes, and all discharges from weakness, &c. of the habit. Two gallons of spirituous cinnamon water,

or cinnamon cordial, may be thus prepared—Take a pound of the best bruised cinnamon, two gallons and a pint of a clean rectified spirit, and a quart of pure water. Put them into the still, and digest them twenty-four hours with a gentle heat; after which, draw off two gallons with a tolerable fire. This, when thus made, is regarded as one of the noblest cordials of the shops; but, in the common way, with a pound of cinnamon to ten gallons of spirit, it is only an imposition on the buyer. Some, too, use equal quantities of cinnamon and cassia. Where cheapness is the chief object, the quantity of cinnamon may certainly be lessened, and cassia substituted for the deficiency. If the cinnamon cordial is required to be dulcified, double refined sugar, in the proportion of about two pounds to a gallon, is dissolved in the spirit after it has been made up proof with pure water. One general caution is here necessary to be added; namely, that the spirit be carefully watched as it runs into the receiver, in order to prevent the fumes mixing with the goods. This is best discovered, by often catching some of it in a glass, as it runs from the worm, and observing whether it be fine and transparent; for, as soon as ever the fumes begin to rise, the spirit will have an azure or blueish cast. The moment, therefore, this alteration is perceived, immediately change the receiver; for, if the fumes are suffered to mix with the other goods, the value of the whole will be greatly lessened.

Simple Cinnamon Water.

By the following process, a gallon of simple cinnamon water may be produced—Digest, for twenty-four hours, in two gallons of pure water, a pound of the

best grossly pounded cinnamon. Put the whole into an alembic, and draw over one gallon with a pretty brisk fire. The oil of cinnamon, in which the specific virtue of the drug consists, is very ponderous; and, therefore, it will not come over the helm, unless the fire be pretty brisk, especially with a simple water. It will be in vain to attempt distilling simple cinnamon water by the *balneum mariæ*, or water bath.

Penny-Royal Water.

THIS plant is good for flatulences and suppressions of urine; and, by many, greatly recommended in dropsies, jaundices, and other chronic distempers. It communicates it's virtue to water in infusion; and it's simple water has, perhaps, more virtue than any other kept in the shops: but, as it is found requisite, in order to obtain a water fully impregnated with the virtues of balm, &c. to cohobate on fresh parcels of such respective plants or flowers of weak scent; so is it, on the contrary, when the water is drawn from green penny-royal, on account of the large portion of essential oil generally contained, necessary to detach what floats on the surface of the water by means of the separating glass. For this reason, it is commonly distilled, as follows, from the dry leaves—Take a pound and a half of the dried leaves of penny-

royal, and three gallons of water. Draw off one gallon with a gentle fire. The water, however, drawn from green penny-royal by the cold still, is very fragrant; and, perhaps, more fully impregnated with the virtues of the plant. The Edinburgh Dispensatory directs three pounds of penny-royal in flower to be used; being double the quantity of this herb judged necessary by those of London and Dublin.

Peppermint Water.

THERE is no simple water so frequently used in making up medical draughts as that of peppermint, which is commonly thus made—Take a pound and a half of the leaves of dried peppermint, and two gallons and a half of water. Put them into an alembic, and draw off one gallon with a gentle fire. In this, too, the Edinburgh Dispensatory differs from both the London and Dublin Dispensatories, by directing three pounds to be used for a gallon. The water obtained from peppermint by distillation in *balneum mariæ*, is more fragrant, as well as more fully impregnated with the virtues of the plant, than that drawn by the alembic. The same may be said, with regard to that which is extracted by the cold still. When the cold still is used, the plant must be green; and, if possible, committed to the still with the morning dew on it.

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